

This book is dedicated to all the children who have attended, or who will attend, the Peoria Christian School. We thank God for all His blessings in the past, and pray for His continued blessing on our students in the future.

I BELIEVE IN CHILDREN

I believe in children--little ones, big ones, chubby and thin ones. There is faith in their eyes, love in their touch, hope in their attitude. I thrill with them at life's joys, run with them through tall grasses, bow with them in worship, and hold them close in tragedy. I believe in children--the fragile dream of yesterday, life's radiant reality today, and the vibrant stuff of tomorrow. Yes, I believe in children, for wherever I go, to mountain village, industrial center, or open country, I find yesterday's children who were nurtured in the things of Christ at work in the building of the Kingdom of God.

We want to express our appreciation to all those who have contributed their favorite recipes, and to those who assisted in the preparation of our cookbook. We especially thank Marcia Pothoven for the art work on the cover and divider pages.

The Cookbook Committee
of the Peoria Christian School
Pella, Iowa

1979

A CHILD'S FAITH

"Jesus loves me, this I know,
For the BIBLE tells me so"--
Little children ask no more,
For love is all they're looking for,
And in a small child's shining eyes
The FAITH of all the ages lies
And tiny hands and tousled heads
That kneel in prayer by little beds
Are closer to the dear Lord's heart
And of His Kingdom more a part
Than we who search, and never find,
The answers to our questioning mind
For FAITH in things we cannot see
Requires a child's simplicity
For, lost in life's complexities,
We drift upon uncharted seas
And slowly FAITH disintegrates
While wealth and power accumulates--
And the more man learns, the less he knows,
And the more involved his thinking grows
And, in his arrogance and pride,
No longer is man satisfied
To place his confidence and love
With childlike FAITH in God above--
Oh, Father, grant once more to men
A simple childlike FAITH again
And, with a small child's trusting eyes,
May all men come to realize
That FAITH alone can save man's soul
And lead him to a HIGHER GOAL.

Helen Steiner Rice

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IOWA FALLS, IOWA

1979 A

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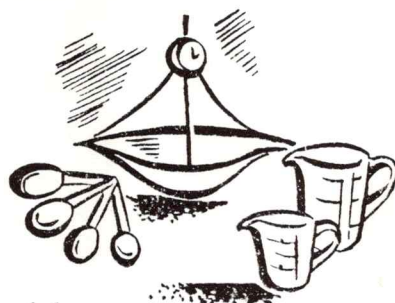
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Weights and Measures



Standard Abbreviations

t. — teaspoon
T. — tablespoon
c. — cup
f.g. — few grains
pt. — pint
qt. — quart

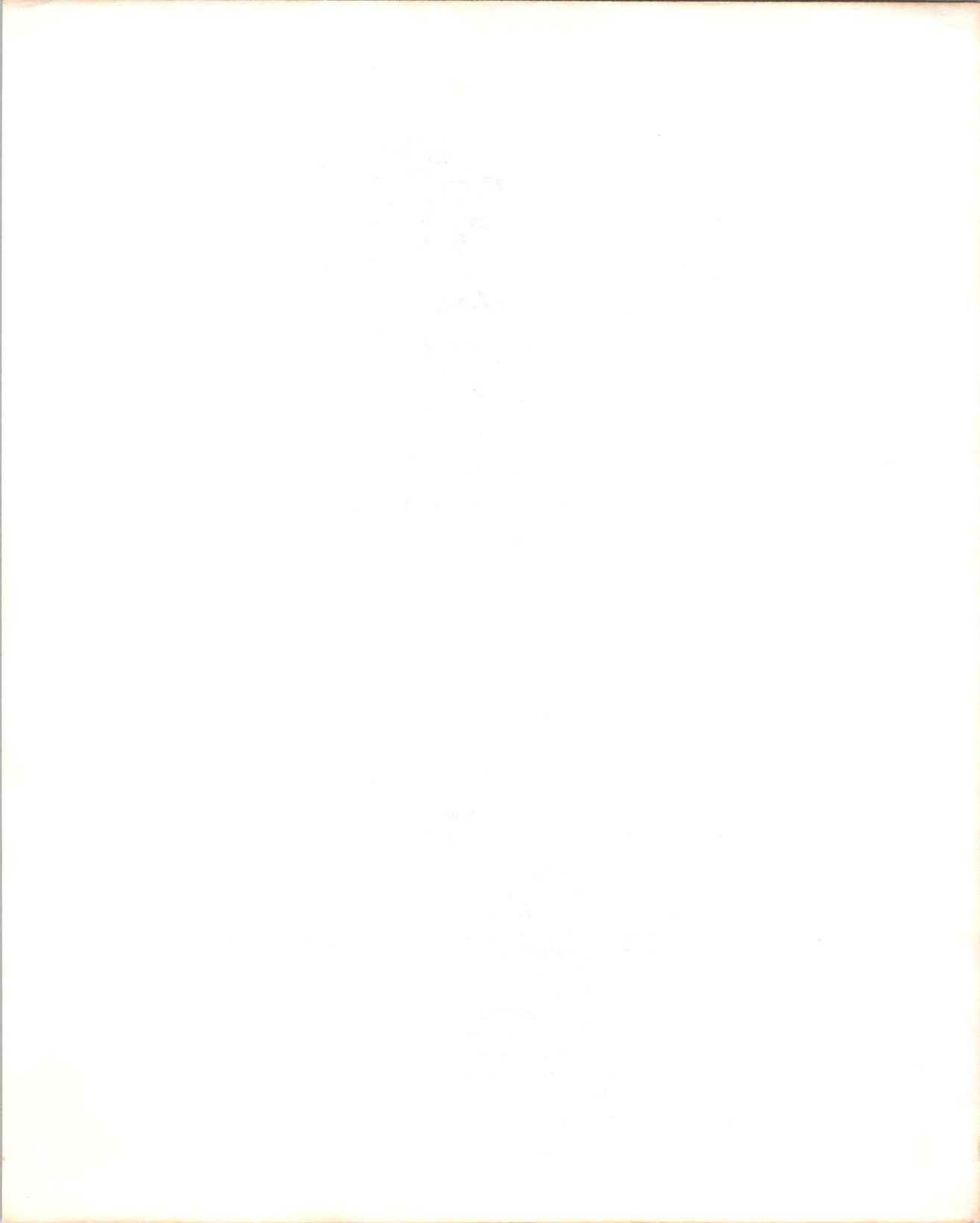
d.b. — double boiler
B.P. — baking powder
oz. — ounce
lb. — pound
pk. — peck
bu. — bushel

Guide to Weights and Measures

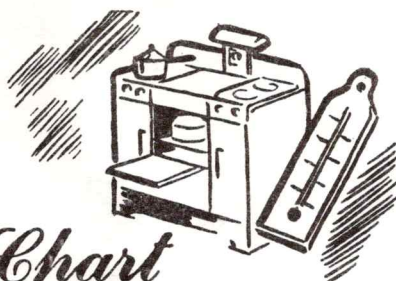
1 teaspoon=60 drops	1 pound=16 ounces
3 teaspoons=1 tablespoon	1 cup= $\frac{1}{2}$ pint
2 tablespoons=1 fluid ounce	2 cups=1 pint
4 tablespoons= $\frac{1}{4}$ cup	4 cups=1 quart
$5\frac{1}{3}$ tablespoons= $\frac{1}{3}$ cup	4 quarts=1 gallon
8 tablespoons= $\frac{1}{2}$ cup	8 quarts=1 peck
16 tablespoons=1 cup	4 pecks=1 bushel

Substitutions and Equivalents

2 tablespoons of fat=1 ounce
1 cup of fat= $\frac{1}{2}$ pound
1 pound of butter=2 cups
1 cup of hydrogenated fat plus $\frac{1}{2}$ t. salt=1 cup butter
2 cups sugar=1 pound
 $2\frac{1}{2}$ cups packed brown sugar=1 pound
 $1\frac{1}{3}$ cups packed brown sugar=1 cup of granulated sugar
 $3\frac{1}{2}$ cups of powdered sugar=1 pound
4 cups sifted all purpose flour=1 pound
 $4\frac{1}{2}$ cups sifted cake flour=1 pound
1 ounce bitter chocolate=1 square
4 tablespoons cocoa plus 2 teaspoons butter=1 ounce of bitter chocolate
1 cup egg whites=8 to 10 whites
1 cup egg yolks=12 to 14 yolks
16 marshmallows= $\frac{1}{4}$ pound
1 tablespoon cornstarch=2 tablespoons flour for thickening
1 tablespoon vinegar or lemon juice+1 cup milk=1 cup sour milk
10 graham crackers=1 cup fine crumbs
1 cup whipping cream=2 cups whipped
1 cup evaporated milk=3 cups whipped
1 lemon=3 to 4 tablespoons juice
1 orange=6 to 8 tablespoons juice
1 cup uncooked rice=3 to 4 cups cooked rice



General Oven Chart



General Oven Chart	{	Very Slow Oven — 250° to 300°F.
		Slow Oven — 300° to 325°F.
		Moderate Oven — 325° to 375°F.
		Med. Hot Oven — 375° to 400°F.
		Hot Oven — 400° to 450°F.
		Very Hot Oven — 450° to 500°F.

Breads

Baking Powder Biscuits	450°F. 12 — 15 min.
Muffins	400° to 425°F. 20 — 25 min.
Quick Breads	350°F. 40 — 60 min.
Yeast Bread	375° to 400°F. 45 — 60 min.
Yeast Rolls	400°F. 15 — 20 min.

Cakes

Butter Loaf Cakes	350°F. 45 — 60 min.
Butter Layer Cakes	350° to 375°F. 25 — 35 min.
Cup Cakes	375°F. 20 — 25 min.
Chiffon Cakes	325°F. 60 min.
Sponge Cakes	325°F. 60 min.
Angel Food Cakes	325°F. 60 min.

Cookies

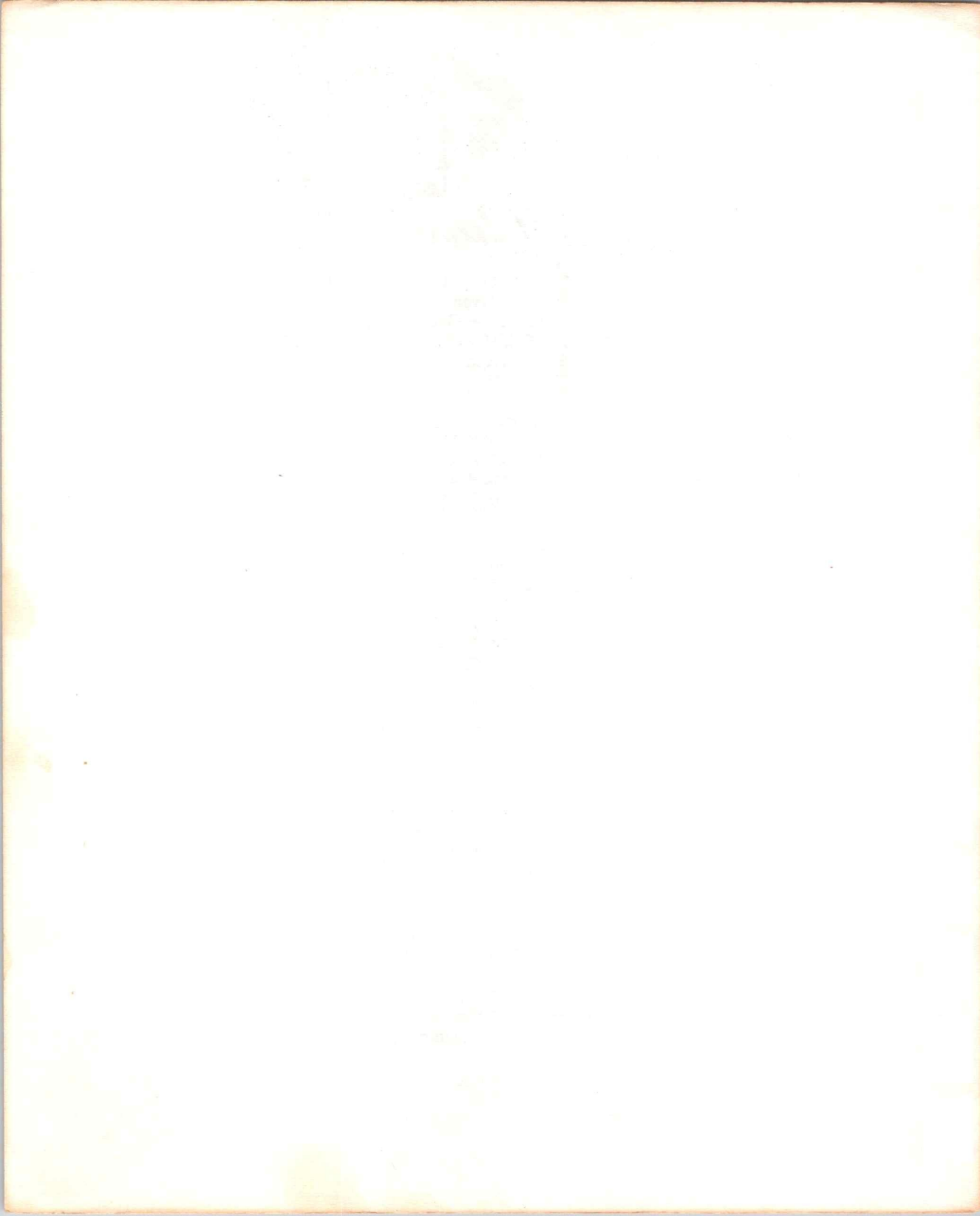
Bar Cookies	350°F. 25 — 30 min.
Drop Cookies	350° to 375°F. 8 — 12 min.
Rolled and Ref. Cookies	350° to 400°F. 8 — 12 min.

Pastry

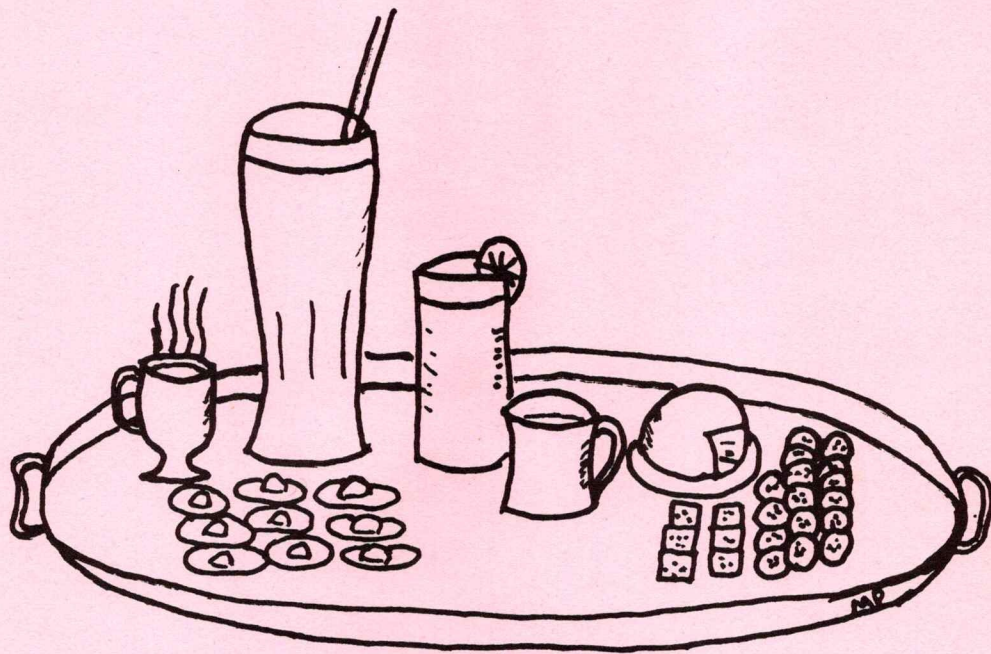
Meringues	350°F. 12 — 20 min.
Pie Shells	450°F. 12 — 15 min.
Filled Pies	450°F. 10 min. lower to 350°F. 40 min.

Roasts

Beef Roast	325°F. Rare	18 — 20 min. per lb.
	Medium	22 — 25 min. per lb.
	Well done	— 30 min. per lb.
Chicken	325°F. - 350°F.	30 min. per lb.
Duck	325°F. - 350°F.	25 min. per lb.
Fish Fillets	500°F.	15 - 20 min.
Goose	325°F. - 350°F.	30 min. per lb.
Ham	350°F.	20 - 30 min. per lb.
Lamb	300°F. - 350°F.	35 min. per lb.
Meat loaf	375°F.	60 min. for 2 lb. loaf
Pork Roast	350°F.	30 min. per lb.
Turkey	250°F. - 325°F.	15 - 25 min. per lb.
Veal Roast	300°F.	30 min. per lb.
Venison	350°F.	20 - 25 min. per lb.



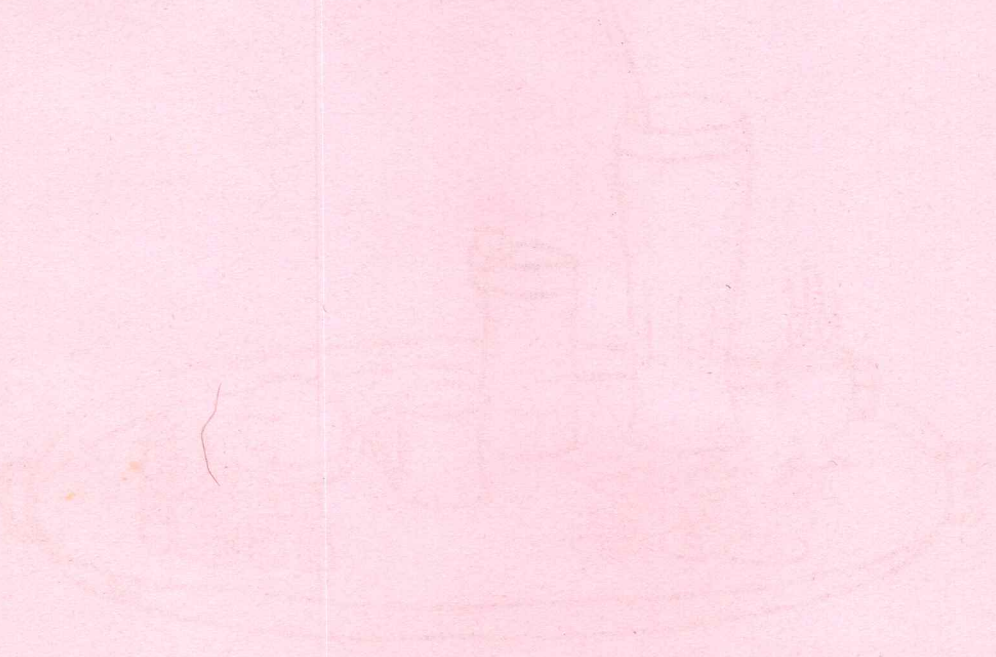
APPETIZERS AND BEVERAGES



APR 27 1904

1904

APR 27 1904



APPETIZERS - BEVERAGES

CHEESE BALL

Mrs. Dorothy De Jong

- | | |
|--------------------------------------|---------------------------|
| 1 (8 oz.) pkg. softened cream cheese | 1 tsp. minced onion |
| 1/4 c. real mayonnaise | 1/4 tsp. dry mustard |
| 2 c. ground cooked ham | 1/4 tsp. hot pepper sauce |
| 2 T. chopped parsley | 1/2 c. chopped nuts |

Beat cream cheese and mayonnaise until smooth. Stir in the next five ingredients. Cover; chill several hours. Form into a ball. Roll in nuts to coat. Serve with crackers. May be made a day ahead.

MEAT SPREAD FOR CRACKERS

Pat Deur

- | | |
|--------------------------|-----------------------------|
| 1 lb. brown sweiger meat | 1 tsp. Worcestershire sauce |
| 8 oz. cream cheese | 1/4 tsp. garlic salt |
| 1/4 c. Miracle Whip | 1/4 c. onion, optional |
| 2 T. pickle juice | 1/3 c. chopped pickle |

Mix all together and spread on crackers. May be frozen as it makes a big batch.

NOTE: Brown sweiger can be found where you find ham salad and comes in a container like ham salad.

ONION-CHEESE PUFF

Cindy Van Wyk

- | | |
|-------------|---------------------------------|
| 1 c. water | 1/4 tsp. garlic powder |
| 1/3 c. oleo | 4 eggs |
| 1 c. flour | 3/4 c. shredded pizza cheese, |
| 1 tsp. salt | 3 oz. |
| | 1 small Bermuda onion, chopped, |
| | 1/4 c. |

Heat oven to 400°. Heat water and oleo to rolling boil. Stir in flour, salt and garlic powder. Stir vigorously over low. Heat one minute until mixture forms a ball; remove from heat. Beat in eggs till smooth. Stir in cheese and onion. Drop dough by scant teaspoonfuls one inch apart onto lightly greased baking sheet. Bake until puffed and golden, 20 to 25 minutes.

When you know all the answers, you haven't asked all the questions!

QUICK EASY APPETIZERS

Cindy Van Wyk

Prepare one package Little Sizzler Sausage, or two packages Little Smokies; when heated thoroughly, drain. Spear with toothpicks. One can chunk pineapple, drain juice in sausage pan. Put on low heat. Spear chunks of pineapple on toothpicks with sausages. Simmer for five minutes. Serve warm.

SALMONETTES

Teresa De Jager

1 (15 oz.) can pink salmon 1 HEAPING tsp. baking powder
1 egg 1/2 c. flour

Pour the salmon juice into a measuring cup and set aside. Dump the drained salmon into a mixing bowl. Drop in one egg. Use fork to break up the salmon and mix in the egg well. When it's gummy, add 1/2 cup of sifted flour. Stir with fork thoroughly. The mixture will be real thick. Don't add salt. (Pepper is O. K.)

Take 1/4 cup of the salmon juice (pour out any excess; brands of salmon differ in liquid content) and add one HEAPING teaspoon of baking powder to the juice and beat with a fork. It will foam. Your measuring cup should be 3/4 full of foam! This is what makes the difference in your recipe. Pour this mixture into your salmon mixture. Mix again with fork. It's going to be thin this time. Pick up two small spoons and dip a half spoonful of mixture and scoop it out with the other spoon into a deep fryer half full of hot oil, 375°. These tidbits don't have to be turned. They turn themselves and are done in just a few seconds.

This batter cannot be made ahead of time. It must be cooked within 15 minutes after mixing in the foamy baking powder and juice.

It can be varied by adding grated onions, garlic, salt, etc.

This is g-o-o-o-o-o-o-o-o-d! Ask Ken Fynaardt!

KITCHEN WALL PRAYER

May I have eyes to see
Beauty in this plain room
Where I am called to be.

BLUE PUNCH

Tress Deur - Kathleen Fopma

- | | |
|---------------------------------|----------------------------|
| 1 gal. water | 1/4 tsp. green coloring |
| 1/2 c. sugar | 11 bottles 7-Up (12 oz.) |
| 11 cans frozen lemonade (6 oz.) | 1/2 gal. pineapple sherbet |
| 1 scant tsp. blue coloring | |

Combine water, sugar, and lemonade; add coloring, 7-Up and sherbet.

CRANBERRY JUICE

Teresa De Jager

Bring to a boil: 2 quarts of water and 1 1/2 cup sugar. Add one pound ground cranberries. Simmer 5 minutes. Strain and cool. Add 2 teaspoons Realemon and a small can of frozen orange juice. Use leftover berries to bake bread.

CRANBERRY TEA

Marilyn Vander Linden

Cook one package cranberries in 2 quarts water until all berries are popped. Strain. Make syrup of 2 cups of water, 2 cups sugar, and 3 cinnamon sticks. Add 3 cups frozen orange juice mixed according to directions on can. Add juice of one lemon and a dash of salt. Mix with cranberry juice and serve hot. Keeps well in refrigerator.

EASY PARTY PUNCHGladys Vander Molen - Kathy Arkema
Lois Hoksbergen

- | | |
|---------------------------------|-------------------------------|
| 1 pkg. cherry flavored Kool-Aid | 1 (6 oz.) can frozen orange |
| 1 pkg. strawberry flavored | juice concentrate |
| Kool-Aid | 1 (6 oz.) can frozen lemonade |
| 2 c. sugar | concentrate |
| 3 qt. water | 1 qt. ginger ale |

Dissolve Kool-Aid and sugar in water. Add frozen juice concentrates. Stir till dissolved. Stir in ginger ale just before serving. This recipe makes about 1 1/2 gallon.

DELICIOUS SUMMER COOLER

Leona DeVries

- | | |
|-----------------------------|----------------------|
| 2 c. milk | 1 c. cranberry juice |
| 2 c. (1 pt.) orange sherbet | |

Combine milk and sherbet in blender, mix until smooth. Stir in cranberry juice. Pour into tall glasses. Serve immediately.

GREEN PUNCH

Ruth Vande Voort

- | | |
|----------------------------|----------------------------|
| 1 c. water | 1 can frozen lemonade |
| 2 c. sugar | 1 can water |
| 1 qt. can pineapple juice | 1 pkg. lemon-lime Kool-Aid |
| 1 qt. can grapefruit juice | |

Mix all together. Just before serving, add 2 quarts white soda.

GREEN PUNCH

Mrs. Donald Olivier

One package lemonade Kool-Aid made to directions. In Kool-Aid dissolve one 6 ounce can frozen limeade. To this add one 46 ounce can Hi-C Citrus Cooler. Before serving, add ginger ale to taste. This makes approximately one gallon without ginger ale.

HOT CHOCOLATE MIX

Submitted by Many

- | | |
|-----------------------------------|-----------------------------|
| 8 qt. size pkg. dry powdered milk | 1 lb. instant chocolate mix |
| 6 oz. powdered cream | 1/2 to 1 c. powdered sugar |

Mix well and store in tightly covered containers. Add 1/4 to 1/3 cup of mix in a six ounce cup and fill with boiling water to make one serving.

LIME PUNCH

Mrs. Kenneth DeJong

- | | |
|----------------------------|----------------------|
| 1 tall can pineapple juice | 1 pkg. lime Kool-Aid |
| 2 bottles ginger ale | 1 c. sugar |
| 2 pts. lime sherbet | 1 qt. water |

Combine. Serves 25 people.

MULLED CIDER

Phyllis Nibbelink

- | | |
|-----------------------|-------------------------------|
| 1 gal. apple cider | 2 (3 inch) sticks of cinnamon |
| 2 tsp. whole cloves | 1/2 c. sugar |
| 2 tsp. whole allspice | |

Heat cider, cloves, allspice, cinnamon, and sugar to boiling. Cover, and simmer 20 minutes. Strain and serve hot. If desired, it may be served from a punch bowl. (May float 2 oranges studded with cloves in bowl.) Makes 32 servings, about 1/2 cup each.

The best thing about telling the truth is that you don't have to remember what you said.

ORANGE JULIUS

Leona DeVries

- | | |
|-----------------------------------|------------------|
| 1 (6 oz.) can frozen orange juice | 1/2 c. sugar |
| 1 c. milk | 1/2 tsp. vanilla |
| 1 c. water | 12 ice cubes |

Blend in blender until smooth.

PATIO PUNCH

Helen Roose

- | | |
|----------------------------|-------------------------------|
| 1 pkg. cherry Kool-Aid | 1 (6 oz.) frozen orange juice |
| 1 pkg. strawberry Kool-Aid | 1 (6 oz.) frozen lemonade |
| 2 c. sugar | 1 (28 oz.) bottle ginger ale |
| 3 qts. cold water | |

Combine drink powders and sugar. Add water and stir until dissolved. Add frozen concentrates, and chill till serving time. Add ginger ale before serving.

PINK PUNCH

Goldie De Nooy

- | | |
|-------------------------------------|-----------------------------------|
| 2 pkg. cherry or raspberry Kool-Aid | 1 (6 oz.) can frozen orange juice |
| 1 c. sugar | 3 large bananas |
| 3 1/2 qt. water | 1 (46 oz.) can pineapple juice |
| 1 (6 oz.) can pink frozen lemonade | |

Mix Kool-Aid, sugar and water. Put in large container. Fill blender 3/4 full of lemonade, orange juice, bananas, and pineapple juice. Blend well. Then add to Kool-Aid mixture, and add remaining pineapple juice. When ready to serve, add one quart 7-Up or ginger ale.

PUNCH

Nellie Nibbelink

- | | |
|------------------------|-------------------|
| 1 pkg. cherry Kool-Aid | 1/2 gal. water |
| 1/2 c. sugar | Small bottle 7-Up |
| 6 oz. can frozen punch | |

Mix first four ingredients. Chill. Just before serving, add 7-Up.

It never occurs to a boy of eighteen that someday he will be as dumb as his father.

PUNCH

Verla Van Vark

- | | |
|---|--|
| 2 (28 oz.) bottles 7-Up <u>or</u>
sparkling water | 4 (6 oz.) cans frozen lemonade
<u>plus</u> 4 cans water |
| 2 (28 oz.) bottles ginger ale | 2 (6 oz.) cans frozen orange
juice <u>plus</u> 2 cans water |
| 1 (6 oz.) can frozen pineapple
juice <u>plus</u> 1 can water | |
- Mix all. Chill, and serve.

PUNCH

Verla Van Vark

- | | |
|---|---|
| 2 pkg. strawberry Kool-Aid,
prepared | 1 (6 oz.) can frozen orange juice |
| 6 c. cold water | 1 (6 oz.) can frozen pineapple
juice or 1 qt. pineapple
sherbet |

Pour over ice cubes in punch bowl. Before serving, add one bottle strawberry pop and 1/2 bottle ginger ale, chilled. Can add an ice ring with maraschino cherries.

PUNCH

Bonnie Roose

- | | |
|-------------------------------|---|
| 3 pkg. lemonade Kool-Aid | 1 (48 oz.) can unsweetened
pineapple juice |
| 1 (6 oz.) can frozen lemonade | |
| 3 1/2 c. sugar | 1 gal. water |

Mix all together and pour in plastic milk jugs. Freeze for 1/2 day. Shake every half hour.

RED OR PINK PUNCH

Linda Vander Molen - Lois DeNooy

- | | |
|--|-------------------------|
| 1 small can frozen lemon | 1 qt. strawberry pop |
| 1 pkg. strawberry Jello | 1 qt. vanilla ice cream |
| 1 large can unsweetened
pineapple juice | 2 c. boiling water |

Dilute frozen lemon juice as directed; dissolve Jello in boiling water. Mix lemonade, Jello, and pineapple juice. Let stand in refrigerator several hours. Before serving, add pop and ice cream. Serves 30.

The only time you mustn't fail
is the last time you try.

RHUBARB PUNCH

Donna Van Wyk

20 c. rhubarb	6 oz. red gelatin
Approximately 12 c. water	4 1/2 c. sugar
9 oz. frozen orange juice	1 pkg. Kool-Aid <u>or</u> one qt.
9 oz. frozen lemonade	ginger ale

Cover rhubarb with enough water to barely cover. Cook until tender. Strain juice and add to juice the frozen orange juice, frozen lemonade, red gelatin, and sugar. Boil together. Put in jars and seal. Makes approximately 5 quarts. Mix with one package Kool-Aid or ginger ale.

RUSSIAN TEA

Phyllis Nibbelink

1 c. Tang	1 pkg. instant lemonade, makes
3/4 c. sugar	1 qt.
3/4 c. instant tea	1 tsp. cinnamon
	1/2 tsp. cloves

Mix all together. Store in airtight container. To use, add 2 teaspoons (more or less, according to taste) in one cup boiling water.

SARAH'S PUNCH

Mrs. Steve Vos

1 pkg. lemonade Kool-Aid	1 (48 oz.) can unsweetened
1 1/2 c. sugar	pineapple juice
	2 1/2 c. water

Mix and freeze. Four hours before serving, put in bowl, break up and pour one bottle of ginger ale over it. It will be a thick slush, to be sipped slowly, and then it is very refreshing.

SEAFOAM PUNCH

Helen De Jong

2 pkg. lime Kool-Aid	1 qt. vanilla ice cream
3/4 c. sugar	1 qt. 7-Up or other carbonated
1/2 gal. milk	beverage

Mix Kool-Aid with sugar in large container. Add milk and stir to dissolve. Add softened ice cream. Just before serving, add 7-Up.

An experienced husband is one who remembers his wife's birthday but forgets which one it is.

SPICED TEA

Carrie Bloem

- | | |
|--------------------------|--------------------------------|
| 1 (1 lb. 2 oz.) jar Tang | 1 1/2 c. instant tea |
| 1 tsp. cinnamon | 1 tsp. ground cloves, optional |

Mix well. Store in covered container in dry place. Use
2 1/2 to 3 teaspoons in 1 cup of boiling water.

YELLOW PUNCH

Ruth Vande Voort

- | | |
|---------------------------|-----------------------------|
| 2 c. sugar | 3 cans water |
| 2 c. water | 1 large can pineapple juice |
| 1 can frozen lemon juice | 2 qt. white soda |
| 1 can frozen orange juice | |

Mix first 6 ingredients. Add white soda just before serving.

A PRAYER HYMN

Lord of all pots and pans and things; since I've no time to be
A saint by doing lovely things or watching late with Thee,
Or dreaming in the dawnlight or storming heaven's gates,
Make me a saint by getting meals, and washing up the plates.

Although I must have Martha's hands, I have a Mary mind;
And when I black the boots and shoes, Thy sandals, Lord, I
find,

I think of how they trod the earth, each time I scrub the
floor;

Accept this meditation, Lord, I haven't time for more.

Warm all the kitchen with Thy love, and light it with Thy
peace.

Forgive me all my worryings, and make all grumbling cease.
Thou, who didst love to give men food, in room or by the sea,
Accept this service that I do - I do it unto Thee.

BARS AND COOKIES



BARS

ALMOND BARS

Norma Rozenboom - Helen Roose

3/4 c. shortening
3 T. sugar
1 1/2 c. flour

6 beaten eggs
2 c. sugar
2 c. coconut
3 T. almond flavoring

Mix shortening, 3 tablespoons sugar, and flour. Pat in bottom of 9 x 13 inch pan. Bake 20 minutes at 350°.

Mix remaining ingredients. Spread this mixture over top and bake 30 minutes at 350°. Do not overbake!

ALMOND BARS

Marcia De Jong

1/2 c. butter
1/4 c. powdered sugar
1 c. flour
1/2 c. nuts, chopped
2 eggs

2 T. almond flavoring
1 c. sugar
2 T. flour
1/2 tsp. baking powder

Mix butter, powdered sugar, flour, and nuts. Press into a 9 x 9 inch pan. Bake 12 minutes at 350°.

Beat the eggs. Add remaining ingredients. Pour over first layer and bake 25 minutes at same temperature. Cover with thin powdered sugar icing while still warm. Cut into bars.

ALMOND BARS

Lois DeNooy

1 c. melted oleo
1 c. grated almond paste
2 beaten eggs

2 c. sugar
2 c. flour

Add almond paste to melted oleo and beat until smooth. Add remaining ingredients and spread in greased 9 x 13 inch pan. Spread with sugar. Bake at 300° for 30 to 35 minutes.

Most bachelors long for a good home-cooked meal
This fact we all know is true
And while on the subject we also might add
Lots of married men long for one, too.

ALMOND BARS

Grace Van Wyk

3/4 c. oleo	2 c. sugar
1 1/2 c. flour	4 T. flour
3 T. white <u>or</u> powdered sugar	1/2 c. milk
2 whole eggs	6 tsp. almond flavoring

Mix first three ingredients for crust. Press into 9 x 13 inch pan. Bake at 350° for 12 to 15 minutes.

Mix remaining ingredients and pour over bottom layer. Bake 25 minutes at 350°.

ALMOND BARS

Minnie Van Wyngarden

CRUST:

4 c. flour	1 1/2 c. lard
2 tsp. sugar	1 egg
2 tsp. salt	1/2 c. water
1 1/2 tsp. baking powder	1 1/2 T. vinegar

FILLING:

3 c. sugar	10 T. milk
6 T. flour	4 T. almond extract
6 egg yolks, beaten	

Cut lard into dry ingredients, whip up egg, water and vinegar. Stir into flour mixture. Divide dough into four portions and roll each to fit 9 x 13 inch pan. Mix filling. Put crusts in bottom of pan. Pour filling on crusts. Put top crust over filling. Brush with egg whites and sprinkle with sugar. Slit top. Bake 25 to 30 minutes at 350°.

ALMOND BARS

Marilyn Vos

Two sticks oleo, melted. Add one cup almond paste, grated. Beat till smooth. Add two eggs beaten. Mix in two cups sugar, two cups flour (scant). Pat in 9 x 13 inch greased pan. Sprinkle with sugar. Bake at 350° for 30 minutes.

No man is too big to be courteous,
but many are too little.

ALMOND BARS

Mrs. Wynne Veenstra

CRUST:

2 c. flour
1 c. oleo

1/2 tsp. salt
1/2 c. water

FILLING:

4 beaten egg yolks
2 c. sugar
1/2 c. milk

5 T. flour
3 T. almond flavoring

Mix well.

Mix crust like pie dough. Roll out 1/2 of crust. Put in 9 x 13 inch pan. Pour in filling. Put other half of crust on top. Sprinkle with sugar. Bake at 350° for 45 minutes.

ALMOND COCONUT BARS

Ida Kloosterman

1 c. flour
1/2 c. margarine

3 T. sugar

Mix and spread in 9 x 13 inch pan. Bake 25 minutes at 325°.

FILLING:

2 c. sugar
2 c. coconut
Pinch of salt

4 tsp. almond flavor
6 eggs, beaten

Spread over bottom layer. Bake 25 minutes more at 325°.

ALMOND POPCORN BARS

Twila DeJong

9 c. popped popcorn
1/4 c. butter or margarine
1 (10 oz.) pkg. large marshmallows

1/4 tsp. almond extract
1 oz. unsalted sliced almonds

In a Dutch oven, over low heat, in hot butter or margarine, heat marshmallows and almond extract until marshmallows melt, stirring frequently. Remove from heat. Add popped corn and almonds and stir until well coated. Turn into a greased 9 x 13 inch Pyrex dish. Deliciously different.

You can't expect a man to see eye to eye with you when you are looking down at him.

ALMOND SQUARES

Christine Van Ee

1/2 c. butter	1 c. sugar
1/4 tsp. salt	2 egg yolks
1 egg <u>plus</u> 1 egg yolk	1 c. almond paste
1/2 c. sugar	Juice of 1/2 lemon
1 c. flour	

Combine and mix thoroughly the ingredients in the first column. Press into greased 14 x 10 inch pan with sides. Bake at 375° for 8 to 10 minutes. Remove from oven. Beat three egg whites, gradually adding 2 tablespoons sugar, beating until stiff. Add one teaspoon vanilla and set aside. Combine last four ingredients and beat until well blended. Fold in stiffly beaten egg whites and spread over crust. Sprinkle with 1/2 cup flaked coconut and bake in 325° oven for 20 minutes. Cool. Cut in squares.

APPLE BARS

Geneva Sheesley

1 c. brown sugar	1 tsp. soda
1/4 c. oleo	1 tsp. cinnamon
1 egg, unbeaten	1/2 tsp. nutmeg
2 c. unpeeled apples	1/4 tsp. salt
1 c. flour	1/2 c. nuts

Mix together and bake in 9 x 13 inch pan. Bake 20 to 25 minutes in 350° oven. You can frost these bars. This recipe can also be doubled. Then bake 45 to 50 minutes in 11 x 15 inch pan. Very good in lunch boxes.

APPLE BARS

Alva De Boef

2 eggs, beaten	2 tsp. cinnamon
1 c. salad oil	2 c. flour
1 tsp. soda	1 tsp. vanilla
2 c. white sugar	4 c. shredded apples (7-8)

Mix and bake in one 9 x 13 inch pan and one 8 x 8 inch pan. Bake at 350° for 30 minutes.

FROSTING:

5 oz. cream cheese	6 tsp. butter
1 tsp. vanilla	3 c. powdered sugar

Do not have to use this frosting.

APPLE BARS

Vera Franje

3 c. flour	1 c. sugar
1 tsp. salt	1 tsp. cinnamon
1 c. shortening	1 egg white, beaten stiff
7 T. milk	1 c. powdered sugar
1 egg yolk, beaten	3 T. milk
1 c. crushed cornflakes	1 tsp. vanilla
8 large apples, sliced	

Mix together flour and salt. Cut in shortening. Combine milk and egg yolk. Stir into crumb mixture until evenly moistened. Divide dough almost in half. Roll out larger half, place in 15 1/2 x 10 1/2 x 1 inch pan. Press up on sides of pan. Sprinkle with cornflakes. Arrange apple slices over cornflakes. Combine sugar and cinnamon, sprinkle over apples. Roll out remaining dough to fit top. Make vents in top. Seal edges. Spread egg white over crust. Bake at 350° for 1 hour. Combine remaining ingredients for glaze. Spread on bars while warm.

APPLE BARS

Ida Kloosterman

1/2 c. butter or margarine	1 tsp. cinnamon
2 c. sugar	1/2 tsp. nutmeg
2 eggs	1 tsp. vanilla
2 c. flour	1/2 c. nuts
2 tsp. soda	4 c. peeled, chopped apples
1/2 tsp. baking powder	1/3 c. milk

This must be a stiff batter. Bake 45 to 50 minutes at 350°.

APRICOT BARS

Ruth Vande Voort

1 c. flour	1 c. apricot preserves
1/2 c. oleo	1 beaten egg
1 tsp. baking powder	1 c. sugar
1 beaten egg	4 T. melted butter
1 T. milk	1/2 c. finely chopped nuts

Mix flour, 1/2 cup oleo, and baking powder. Add one egg and one tablespoon milk. Pat into greased 9 x 13 inch glass pan. Spread apricot preserve over this. Cover with remaining four ingredients, mixed thoroughly. Bake at 325° for 35 minutes.

BANANA BARS

Lena Vander Wilt

1/2 c. oleo, melted	1 tsp. vanilla
1/2 c. sugar	2 c. flour
2 eggs	1 tsp. soda
3/4 c. sour milk	Pinch of salt
2 ripe bananas, mashed	

Mix all together. Bake at 350° for 20 to 25 minutes. Don't overbake.

FROSTING:

1/2 c. oleo	1/4 c. milk
1/2 c. brown sugar	Powdered sugar

Cook oleo and brown sugar a few minutes. Cool. Add milk, and enough powdered sugar to spread.

BANANA NUT BARS

Tena Westercamp

1/2 c. margarine	2 c. flour
1 1/2 c. white sugar	1 tsp. salt
2 eggs	1 tsp. baking soda
3/4 c. sour cream	2 large or 3 small bananas, mashed
1 tsp. vanilla	1 c. nuts, chopped

Cream shortening and sugar; add eggs, sour cream, bananas, vanilla, and flour sifted with salt and soda. Add nuts. Bake in 9 x 13 inch pan for 30 minutes, at 375°. Cool and frost.

FROSTING:

2 c. powdered sugar	1 drop yellow food coloring
4 T. butter, softened	1 tsp. milk
2 drops banana flavoring	Sprinkle with chopped nuts

BLUEBERRY BARS

Donna Fynaardt

1 c. sugar	1 c. oil
Beat till thick. Add four eggs, one at a time.	
Add:	
1 tsp. vanilla	2 c. flour, one at a time
1 tsp. baking powder	

Grease and flour a large cookie sheet; use one can of blueberry pie mix slightly mixed over the mixture. Bake for 25 minutes at 325° to 350°. Can use other flavors of pie mix.

BONGO BARS

Mrs. Wynne Veenstra

Bring to a boil:

1 c. brown sugar

Pinch of salt

1 c. white syrup

Add:

1 c. peanut butter

1 tsp. vanilla

Pour over and mix with 6 cups Special K. Mix well and press into a buttered 9 x 13 inch pan. Melt one small package chocolate chips, one small package butterscotch chips. Spread over top and place in cool spot.

BROWNIES

Bev Vos - Cheryl Roose

1 stick margarine

1/2 tsp. baking powder

1 c. white sugar

Dash of salt

4 eggs

1 c. flour

1 lb. can Hershey syrup

1/2 c. nuts, optional

Blend the margarine with the sugar. Add the eggs, beating thoroughly. Add the remaining ingredients and mix well. Pour batter into a large shallow pan and bake at 350° for 25 minutes. Cool.

FROSTING:

1 1/4 c. sugar

1/3 c. milk

6 T. margarine

1/2 c. chocolate chips

Combine the sugar, margarine, and milk. Bring to a boil and cook for 30 seconds. Remove from heat, add chips and beat until chips are melted. Spread over bars.

BROWNIES

Henrietta Veldhuizen

2 c. sugar

2 tsp. vanilla

1/4 c. cocoa

1 1/2 c. flour

1 c. melted butter or oleo

1 tsp. salt

4 eggs

1/2 c. walnuts

Mix cocoa, sugar, and add butter and eggs and vanilla. Add dry ingredients. Pour into greased 10 x 15 inch pan. Bake at 375° for 25 minutes.

FROSTING:

1 cup sugar, 1/3 cup milk, 1/4 cup butter, dash of salt, cocoa or 1 square chocolate. Boil for 2 minutes. Cool and beat until ready to spread.

BROWNIES

Joan Willemsen

1/4 c. margarine	1 lb. can Hershey's chocolate
1 c. sugar	syrup
4 eggs	1 c. flour
1 tsp. vanilla	1/2 tsp. baking powder
	Nuts

Cream the margarine, sugar, eggs, vanilla, and chocolate. Sift the combined flour and baking powder. Beat two mixtures together. Nuts are optional. Bake at 350° for 30 minutes in cookie sheet.

FROSTING:

1/2 c. brown sugar	1/2 c. white sugar
1/4 c. milk	1/4 c. butter

Bring the above to a boil. Add 1/2 cup chocolate chips. Boil one minute. Remove from heat and beat quickly with mixer. Spread over tray of brownies immediately.

BROWNIE SQUARES

Doris Nibbelink

1 1/2 c. white sugar	1 1/2 c. flour
1 c. margarine	1/2 tsp. baking powder
2 beaten eggs	1 tsp. salt
2 T. milk	1/2 c. chopped nuts
4 T. cocoa	2 tsp. vanilla

Combine all the above ingredients. Spread on a large greased cookie sheet. Bake 20 minutes at 350°. Then spread 3/4 package miniature marshmallows over the brownies. Return to oven until they are soft enough to spread. Let cool. Then frost with a thin chocolate powdered sugar frosting.

BUTTERMILK BROWNIES

Linda Vander Molen

1 c. oleo	1/2 c. buttermilk
1 c. water; 4 T. cocoa	1 tsp. soda
2 eggs; 2 c. sugar	1 tsp. vanilla; 1 tsp. salt
2 c. flour	Nuts

Cream oleo, water, cocoa and bring to a boil. Set aside. Beat together eggs, sugar, flour; add to cocoa mixture. Dissolve soda in buttermilk. Add salt, vinegar and nuts to cocoa mixture. Add buttermilk mixture last. Bake in 11 x 16 inch pan at 400° for 20 minutes.

BUTTERSCOTCH BARS

Christine Van Ee

- | | |
|--------------------------------|-----------------------------|
| 1 c. sugar | 1/2 c. nuts |
| 2 eggs, slightly beaten | 2 c. miniature marshmallows |
| 3/4 c. margarine | 6 oz. butterscotch chips |
| 2 1/2 c. graham cracker crumbs | 1/2 c. peanut butter |
| 1 c. coconut | |

Cook sugar, eggs, and margarine over low heat for 5 minutes, stirring constantly. Cool. Stir in the graham cracker crumbs, marshmallows, coconut and nuts. Press into a 9 x 13 inch pan. Melt the chips and peanut butter over low heat. Spread over first layer. (May substitute chocolate chips for butterscotch, if desired.)

BUTTERSCOTCH CHIP COOKIESIda Kloosterman - Virginia Veenstra
Henrietta Veldhuizen

- | | |
|------------------|--------------------------|
| 1 c. white sugar | 1 c. brown sugar |
| 1 c. margarine | 1 c. salad oil |
| 1 egg | 1/4 tsp. salt |
| 1 tsp. soda | 3 c. flour |
| 1 c. quick oats | 1 c. crushed cornflakes |
| 1/2 c. coconut | 1 c. nuts |
| 1 tsp. vanilla | 6 oz. butterscotch chips |

Cream the sugars, margarine and oil. Add egg and vanilla. Sift flour, salt, and soda. Add to first mixture. Add oats, cornflakes, and mix. Stir in coconut, nuts, and chips. Drop from spoon on ungreased cookie sheet. Press down lightly with glass dipped in sugar. Bake until lightly browned in 350° oven. NOTE: Cherry chips or chocolate chips are also good in this recipe.

CARAMEL BARS

Theda Fopma

- | | |
|--------------------|--------------------------|
| 1 c. flour | 1/2 tsp. soda |
| 1 c. oatmeal | 1/4 tsp. salt |
| 3/4 c. brown sugar | 3/4 c. melted shortening |

Mix the above ingredients; put 3/4 of it in a 9 x 13 inch pan. Bake 10 minutes at 375°.

Topping - Melt in double boiler 1 (14 ounce) package caramels, 5 tablespoons milk; spread this over crust. Sprinkle 1 cup chocolate chips, 1/2 cup chopped pecans, and remaining dough over top. Bake for 5 minutes at 400°.

OPTIONAL: Instead of using 1 package caramels and milk, you may use 3/4 cup caramel ice cream topping plus 3 tablespoons flour.

CARAMELITAS

Mrs. Lois Klyn

1 c. <u>plus</u> 3 T. flour	3/4 c. butter, melted
1 c. quick oats, uncooked	1 jar caramel topping (12 1/4 oz.)
3/4 c. brown sugar	1 pkg. (6 oz.) chocolate chips
1/2 tsp. baking soda	1/2 c. chopped walnuts
1/4 tsp. salt	

Preheat oven to 350°. In mixer bowl, combine one cup flour with next five ingredients. Beat at low speed until well mixed. Pat into ungreased 9 x 13 inch pan. Bake 10 minutes. Stir caramel topping and tablespoon flour until well mixed. Remove pan from oven, sprinkle on chocolate chips and nuts. Drizzle on caramel mixture. Return pan to oven and bake 20 to 25 minutes or until browned. Cool before cutting.

CARAMEL SQUARES

Irene Bennink

1/2 cup melted butter. Mix with one cup brown sugar. Cool.

Add:

1 beaten egg	1/2 c. nuts
1 c. flour	1/2 tsp. vanilla
1 tsp. baking powder	

Mix all together. Bake in 8 x 8 inch pan in medium oven for 20 to 30 minutes. Cool. Can roll in powdered sugar.

CARROT BARS

Wilma Terpstra - Donna Van Wyk

4 eggs	2 tsp. soda
2 c. sugar	1 1/2 c. vegetable oil
2 tsp. cinnamon	2 c. flour
1 tsp. salt	2 (4 1/2 oz.) jars strained carrot baby food

Beat eggs. Add sugar and oil. Add flour, salt, cinnamon, and soda which have been sifted together. Mix well and add baby food. Pour into two greased 9 x 13 inch cake pans. Bake at 350° for 20 minutes. Cool.

FROSTING:

8 oz. pkg. cream cheese	1/2 c. oleo
3 1/2 c. sifted powdered sugar	2 tsp. vanilla

Mix well. Spread over cooled bars. Can top with nuts, if desired.

CHERRY BARS

Joan Willemsen

CRUST:

1 c. flour
1/2 c. oleo

3 T. powdered sugar

Mix and put in 9 x 13 inch pan. Bake at 350° for 10 minutes.

FILLING:

2 eggs, beaten

1 tsp. vanilla

1 c. sugar

1 c. maraschino cherries, cut up

1/4 c. flour

1/2 c. nutmeats

1/2 tsp. baking powder

1 c. coconut

Spread over baked crust and bake for 15 minutes.

FROSTING:

1/2 c. butter

3/4 c. powdered sugar

Beat for 10 minutes very slowly. Add 4 tablespoons cold milk. Beat for 5 minutes. Slowly add 3 tablespoons hot water. Beat for another 5 minutes. Add a little juice of the maraschino cherries or 1 teaspoon vanilla. Spread on cooled bars.

CHERRY CHIP MACAROON BARS

Ida Kloosterman

1/2 c. margarine

1 c. sifted flour

2 T. powdered sugar

Cream the margarine and sugar until light and fluffy. Mix in flour. Pat into greased 8 inch square pan. Bake at 375° for 10 minutes. Meanwhile prepare the following topping.

TOPPING:

2 eggs, beaten

1 tsp. vanilla

1 c. sugar

1/2 c. flaked coconut

1/4 c. sifted flour

1/2 c. nuts, or pecans

1/2 tsp. baking powder

1/2 c. chopped maraschino

1/8 tsp. salt

cherries

Combine the eggs and sugar; beat well. Add sifted dry ingredients. Fold in coconut, nuts, and cherries. Spread over baked layer. Bake 25 minutes longer. Let cool and cut into bars.

CHERRY REVEL BARS

Margy Fynaardt - Helen Roose
Henrietta Veldhuizen

1 c. oleo
1 3/4 c. sugar

4 eggs

Cream. Add one teaspoon vanills, 3 cups flour, 1 1/2 teaspoons baking powder and 1/2 teaspoon salt. Add a little milk if batter is too stiff. Pour in greased and floured jelly roll pan. Save one cup batter. Put on can of cherry pie filling and dot with remaining batter. Bake 40 minutes at 350°. Drizzle powdered sugar frosting on top.

CHERRY WALNUT BARS

Iris Vander Wal

2 c. sifted flour
1/2 c. sugar
1 c. butter or oleo
4 eggs
2 1/4 c. brown sugar

1/3 c. flour
3/4 tsp. baking powder
3/4 tsp. salt
3/4 c. chopped maraschino
cherries
1/2 to 1 c. chopped English
walnuts

Sift together the two cups flour and 1/2 cup sugar; cut in the butter. Pat into a greased jelly roll pan. Bake at 350° for 12 minutes. Beat the eggs, then beat in the brown sugar. Sift together the 1/3 cup flour, baking powder, and salt and blend into the egg mixture. Stir in the cherries and nuts. Spread over baked layer and bake 20 to 25 minutes longer. Frost with a powdered sugar icing made with maraschino cherry juice and a little butter. Cut into bars.

HAPPINESS FOR MOM

A Student

5 qts. joy
8 c. neatness
12 qts. running errands,
Willingness Brans
Several pounds patience
10 gallons obedience

20 cans politeness
4 pts. smiles
25 gallons LOVE
Big pinch of cheerfulness

Mix well and put in a large good-natured pan heavily greased with happiness. Press with a spoon wet with helpful tears. Makes 365 large bars. Serve her one every morning when she gets up. Make bars once every year.

CHEWY BUTTERSCOTCH BROWNIES

Ila Ozinga

3/4 c. butter <u>or</u> oleo	1/4 tsp. salt
1 1/2 c. brown sugar	1/2 tsp. vanilla
1 c. flaked coconut	1 egg
3/4 c. butterscotch pieces	1 c. small marshmallows
1 3/4 c. flour	1/2 c. chopped pecans
1/2 tsp. soda	

GLAZE:

1 T. oleo	1 c. powdered sugar
1 T. light corn syrup	2 to 3 T. milk
1/4 c. butterscotch pieces	

In pan, melt 1/4 cup oleo. Stir in 1/2 cup brown sugar, coconut and butterscotch pieces. Spread in bottom of 9 x 13 inch greased pan.

In bowl combine 1/2 cup butter, one cup brown sugar, and remaining ingredients except marshmallows and pecans. Blend well with mixer. Fold in marshmallows and pecans. Spoon dough in small amounts over coconut mixture. Pat out evenly. Bake at 350° for 25 minutes. While warm, drizzle with butterscotch glaze. Cut in bars.

Glaze: Melt oleo, syrup and butterscotch pieces over low heat stirring constantly. Remove from heat and add sugar and milk until consistency of a glaze.

CHEWY COOKIE BARS

Alva De Boef

1 can Eagle Brand sweetened condensed milk	1/2 c. chopped dates
18 graham crackers, rolled fine	1/2 c. chocolate chips
	1 c. nuts, optional

Combine crackers and milk. Mix. Then add chocolate chips, dates, nuts. Spread in greased 9 x 13 inch pan. Bake 20 minutes at 350°. NO longer than 20 minutes.

CHIP BARS

Sharon Wooldridge

1 c. oleo	2 eggs
12 T. sugar	2 c. flour <u>plus</u> 4 T.
12 T. brown sugar	1 tsp. soda
1 tsp. vanilla; 1 tsp. water	1 tsp. salt

Beat sugar, shortening, vanilla, and water until creamy. Beat in eggs. Sift and mix in flour, soda, salt. Spread into greased pan. Sprinkle with one cup chocolate chips. Bake one minute at 375°. Run knife through dough to marbleize. Then bake another 14 minutes.

CHIPMUNK BARS

Mrs. Gerrit A. DeJong - Marie Bokhoven

- | | |
|--|----------------------|
| 1 c. chopped dates | 1 c. boiling water |
| 1 3/4 c. flour | 1/4 c. cocoa |
| 1 tsp. soda | 1/4 tsp. salt |
| 1 c. shortening, half butter,
half oleo | 1 tsp. vanilla |
| 1 c. sugar | 2 beaten eggs |
| 1/2 c. chopped nuts | 1 c. chocolate chips |

Pour boiling water over dates. Let cool. Sift together flour, cocoa, soda, and salt. Cream sugar and shortening, add eggs and vanilla. Beat well. Add flour mixture alternately with date mixture, blending well after each addition. Pour batter into 15 x 10 inch greased and floured pan. Sprinkle top with chips and press lightly into batter. Bake at 350° for 25 to 30 minutes. Cool and cut into bars.

CHOCOLATE CHEESE LAYER BARS

Delia Van Zee

CHOCOLATE LAYER:

- | | |
|----------------|-------------------------------|
| 1/2 c. butter | 1 oz. melted baking chocolate |
| 1 c. sugar | 1 c. flour |
| 2 eggs | 1 tsp. baking powder |
| 1 tsp. vanilla | 1/2 c. chopped nuts |

Mix ingredients in order given and spread in greased 9 x 13 inch pan.

CHEESE LAYER:

- | | |
|--|---------------------------------|
| 1/4 c. butter | 2 T. flour |
| 8 oz. pkg. cream cheese, soften
(reserve 2 oz.) | 1/2 tsp. vanilla |
| 1/2 c. sugar | 1/4 c. chopped nuts |
| 1 egg | 6 oz. chocolate chips, optional |
| | 3 c. miniature marshmallows |

Combine all ingredients, except chocolate chips and marshmallows. Blend well; spread over unbaked chocolate layer. Sprinkle with chocolate chips, if desired. Bake at 350°, 20-25 minutes. Remove from oven, sprinkle with marshmallows. Return to oven for 2 minutes. Remove, swirl softened marshmallows over top. Cool.

FROSTING:

- | | |
|------------------------|---------------------------|
| 1/4 c. butter | 2 T. milk |
| 2 oz. cream cheese | 3 c. confectioners' sugar |
| 1 oz. baking chocolate | 1 tsp. vanilla |

Over low heat, melt butter, cream cheese, chocolate, milk; remove from heat. Beat in confectioners' sugar, vanilla. Swirl over bars. Cut into small squares. These bars freeze well.

CHOCOLATE "CRACKER" BARS

Bernice Van Gorp

Soda crackers 1 c. butter
1 c. brown sugar Semi-sweet chocolate chips

Boil sugar and butter for 5 minutes. Line jelly roll pan with foil and butter the foil. Put soda crackers on foil and pour sugar mixture over. Bake at 400° for 5 minutes or until crackers float. Remove from oven. Sprinkle chips over top and spread when melted.

CHOCOLATE FILLERS (BARS)

Mathilda Vos

3/4 c. butter
3/4 c. sugar
1/2 tsp. salt
2 c. flour

1 can Eagle Brand sweetened
condensed milk
1 c. semi-sweet chocolate chips
1/2 c. chopped nuts

Beat butter and sugar on low speed until particles are fine. Add flour and salt and press 2/3 into ungreased 9 x 13 inch pan. Heat milk, stir in one cup semi-sweet chocolate chips and nuts. Pour over crust. Sprinkle with remaining crumbs. Bake at 350° for 25 minutes. Cool and cut into bars.

CHOCOLATE KRISPY BARS

Mary Louwsma

1/2 c. oleo
2 oz. unsweetened chocolate
2 eggs

1 c. sugar
3/4 c. flour
1 tsp. vanilla

FROSTING:

1 c. chocolate chips
1/2 c. chunky peanut butter

1 1/2 c. Rice Krispies

Melt oleo and chocolate together and let cool. Beat eggs and add remaining ingredients. Add the chocolate mixture. Put in 9 x 9 inch pan and bake at 350° for 20 minutes. Do not overbake.

When cool, cover with chocolate chips and peanut butter melted together and Rice Krispies stirred in.

Blessings be upon the cook -
Who seeing buys this little book
And buying, tries and tests its wares;
And testing throws away her cares;
And carefree, tells her neighbor cook
To get another such a book.

CHOCOLATE PEANUT BAR

Judy Van Gorp

- | | |
|--------------------|---------------|
| 1 1/3 c. flour | 1/2 c. oleo |
| 2/3 c. brown sugar | 1/4 tsp. salt |

Mix and pat in 9 x 13 inch pan and bake at 350° for 10 minutes.

Melt over low heat:

- | | |
|--------------------|-----------------------------------|
| 2 T. peanut butter | 1 (6 oz.) pkg. butterscotch chips |
| 3 T. oleo | |
| 3 T. water | 1/4 c. white Karo syrup |

Then add 8 ounces salted peanuts and spread over crust. Return to oven for 10 minutes. Loosen edges while warm. Melt 6 ounces chocolate chips and 2 tablespoons peanut butter. Spread over bars. Cool and cut in bars.

CHRISTMAS BARS

Mary Louwsma

- | | |
|--------------------------------|----------------------------------|
| 1/2 c. oleo | 1/2 tsp. maple flavoring |
| 1/4 tsp. butter flavoring | 3/4 c. coconut |
| 1 c. peanut butter | 10 oz. pkg. colored marshmallows |
| 12 oz. pkg. butterscotch chips | |

Melt oleo. Add butter flavoring, peanut butter, and chips. Stir until smooth. Stir in remaining ingredients. Pat into buttered 9 x 13 inch pan. Refrigerate. Freezes well.

COCKTAIL BARS

Leona De Vries

- | | |
|----------------|---------------------------|
| 2 eggs | 1/4 tsp. salt |
| 1 1/2 c. sugar | 2 tsp. soda |
| 2 1/4 c. flour | 29 oz. can fruit cocktail |

TOPPING:

- | | |
|---------------------|---|
| 1 stick oleo | 1/2 c. evaporated milk <u>or</u> 1/2 c. cream |
| 1 c. powdered sugar | 1 egg yolk |

Mix well and put in well greased pan. Bake 45 minutes at 325°.

Topping - Cook over low heat, stirring constantly till thickens, 5 minutes. Take from stove and add one cup coconut, one teaspoon vanilla, 1/2 cup walnuts (optional). Cool 15 minutes and spread on bars.

COFFEE BARS

Donna Ver Nooy

1 c. brown sugar	1/2 tsp. soda
1/2 c. oleo	1/2 tsp. salt
1 egg	1/2 c. strong coffee
1 1/2 c. flour	3/4 c. chopped dates
1/2 tsp. baking powder	1/2 c. nuts

Cream together sugar and oleo; add egg. Sift together flour, baking powder, soda, and salt and add alternately with hot coffee. Add nuts and dates last. Bake in greased 7 x 11 inch pan at 350°. Frost with a brown sugar frosting.

CONGO BARS

Twila DeJong

2/3 c. oleo	2 1/2 tsp. baking powder
1 lb. brown sugar	1 c. nuts
3 eggs	1 tsp. salt
2 1/4 c. flour	1 pkg. chocolate chips

Melt oleo and cream together with sugar and eggs. Add remaining ingredients except chocolate chips and spread into a 10 x 15 inch pan. Top with chocolate chips. Bake 25 to 30 minutes at 350°.

COOKIE CRUMBLE BAR

Minnie Terpstra

1/2 c. oleo	1 tsp. vanilla
1/4 tsp. butter flavoring	3/4 c. flour
3/4 c. sugar	1/2 c. nuts, optional
2 eggs	

Mix all ingredients with mixer. Put in a greased 9 x 13 inch pan. Bake 15 minutes at 350°. Remove from oven. Cover with 3 1/2 cups miniature marshmallows. Return to oven for 3 minutes.

6 oz. pkg. chocolate chips	1/4 tsp. maple flavoring
1 c. extra crunchy peanut butter	

Combine in double boiler. Heat until smooth. Spread over marshmallows. Refrigerate one hour and cut into squares.

Those who concentrate on following
the Master find little time to fret
over the pastor.

CRISPY DATE BARS

Debra Bruxvoort

1 c. flour
1/2 c. brown sugar

1/2 c. oleo

Mix until crumbly, press into 9 x 9 inch pan. Bake 10 to 12 minutes at 375°.

1 c. dates
1/2 c. sugar
1/2 c. oleo, melted

1 beaten egg
2 c. Rice Krispies
1 c. chopped nuts

In medium saucepan, combine dates, sugar, and oleo. Cook over medium heat until mixture boils, stirring constantly. Simmer 3 minutes. Blend 1/4 cup hot mixture into beaten egg. Return to saucepan, cook until mixture boils, stirring constantly. Remove from heat. Stir in Rice Krispies, nuts, and 1 teaspoon vanilla. Spread over cool crust. Frost with 2 cups powdered sugar, 1/2 teaspoon vanilla, 3 ounces softened cream cheese, and one teaspoon milk or more mixed together, beaten smooth.

CRISPY DATE BARS

Lois Hoksbergen

CRUST:

1 c. flour
1/2 c. brown sugar
1/2 c. oleo

2 c. Rice cereal
1 c. chopped nuts
1 tsp. vanilla

FILLING:

1 c. chopped dates
1/2 c. sugar

1/2 c. oleo
1 well beaten egg

FROSTING:

2 c. powdered sugar
1/2 tsp. vanilla

3 oz. pkg. cream cheese

Heat oven to 375°. Combine crust ingredients. Mix until crumbly then press into ungreased 7 x 11 inch pan. Bake for 10 to 12 minutes, until golden brown.

Filling - In saucepan, combine dates, sugar, and oleo. Cook until mixture boils. Stir constantly, simmer three minutes. Blend 1/4 cup hot mixture into beaten egg, return to pan and cook until mixture bubbles; stir constantly. Remove from heat, stir in cereal and nuts and vanilla. Spread over baked crust. Cool.

Combine frosting ingredients and beat until smooth. Makes two dozen bars.

DAIRY BARS

Carolyn Bandstra

Melt in double boiler:

1/2 c. butter

6 T. cocoa

1/2 c. sugar

1 beaten egg

Then add:

2 c. crushed graham crackers

1 c. Angel Flake coconut

1/2 c. chopped walnuts

Mix well and pat into 9 x 12 inch pan. Mix 1 1/2 cups powdered sugar; 1/2 cup melted butter, 1 1/2 tablespoons milk. Spread over crust. Chill. Then melt 8 to 10 Hershey bars and spread on top.

DANISH PASTRY APPLE BARS

Joan Willemsen

2 1/2 c. sifted flour

8 to 10 apples, pared, sliced

1/2 tsp. salt

1 c. sugar

1/2 c. shortening

1 tsp. cinnamon

1/2 c. margarine

1 egg white

1 egg yolk

1 c. powdered sugar

1 c. cornflakes

3 or 4 tsp. milk

Combine flour and salt. Cut in shortening and margarine. Beat egg yolk in measuring cup, adding enough milk to make 2/3 cup liquid. Mix well and stir into flour mixture. Roll half the dough into a 17 x 12 inch rectangle. Fit into and up sides of a 15 x 10 inch baking dish. Sprinkle cornflakes on dough. Top with apples. Combine sugar and cinnamon and sprinkle on top. Roll out remaining dough and place over top. Seal edges and cut slits in dough. Beat egg white until frothy. Brush on top of crust. Bake at 375° for 50 minutes. Combine powdered sugar and milk. Drizzle on warm pastry.

DATE BARS

Lois DeNooy

1/2 c. butter or oleo

1/8 tsp. salt

1/4 c. brown sugar

1/2 tsp. baking powder

1 1/4 c. flour

2 T. flour

2 egg whites

1 c. cut up dates

1 1/4 c. brown sugar

1 c. nuts

Mix first three ingredients and place in 9 inch greased pan. Bake at 325° for 20 minutes. Beat egg whites stiff; beat in brown sugar, salt, baking powder and flour. Fold in dates and nuts. Bake 30 minutes longer.

DATE SPICE BARS

Carrie Bloem

- | | |
|--------------------|---------------|
| 1/2 spice cake mix | 1/4 c. water |
| 2 eggs | 1/4 c. butter |
| 1/4 c. brown sugar | |

Mix well and add second half of cake mix, and 1 1/2 cup chopped dates and 1/2 cup pecans.

Put in greased jelly roll pan. Bake 20 to 25 minutes, 350°.

DELICIOUS APPLE BARS

Marilee Vander Wal

- | | |
|--|-----------------------------|
| 2 1/2 c. flour, more if sticky | 3 or 4 handfuls crushed |
| 1 heaping T. sugar | cornflakes |
| 1 tsp. salt | 2 or 3 layers thinly sliced |
| 1 c. lard | apples |
| 1 egg yolk beaten <u>plus</u> water to | 1 c. sugar |
| make 2/3 c. liquid <u>or</u> 1/2 c. | 1 tsp. cinnamon |
| milk and no egg or water | |

Mix flour, sugar, salt, and lard till crumbly; add egg yolk or milk. Roll out for 11 x 13 inch pan one half of the crust. Reserve rest. Spread cornflakes over crust, top with sliced apples. Sprinkle on combined sugar and cinnamon. Top with rest of crust rolled out. Bake at 400° for 15 minutes. Then reduce heat to 325° for 45 minutes. Drizzle with 1 cup powdered sugar and water when cool. Cut into squares.

DELICIOUS COOKIE BARS

Arlys Van Kooten

- | | |
|-------------------------------|------------|
| 2 tubes chocolate chip cookie | 1 egg |
| dough | 1 c. sugar |
| 1 (8 oz.) pkg. cream cheese | |

Slice one tube of cookie dough into the bottom of a 9 x 13 inch pan. Mix cream cheese, egg, and sugar until smooth. Spread over the top of dough. Slice remaining tube of dough over filling. Bake in moderate oven.

DOUBLE ALMOND BARS

Nancy Terpstra

- | | |
|---|-----------------------------|
| Beat 3 eggs. Mix in one cup salad oil. Add: | |
| 1 1/2 c. flour | 2 1/4 tsp. almond flavoring |
| 3/4 tsp. baking powder | 1 tsp. salt |
| 1 1/2 c. sugar | 3 T. cocoa |

Spread on greased and floured cookie sheet; bake 18 minutes at 350°. Cool. Cut into half. Frost one half with 1 cup powdered sugar and 1 teaspoon almond flavoring. Place other half on top.

DOUBLE LEMON BARS

Pat Deur

1 box lemon cake mix
 1/2 c. oleo
 3 eggs

1 pkg. lemon frosting
 1 pkg. (8 oz.) cream cheese

Mix together cake mix, oleo, and one egg. Pat in 9 x 13 inch pan to form a crust. Mix together frosting and cream cheese with hands reserving 1/2 cup for frosting. To rest of mix add 2 eggs, mixing well and spread over crust. Bake at 350° for 30 to 40 minutes. Frost with reserved frosting.

DREAM BARS

Sue Van Ee

1/2 c. butter or margarine
 1 c. flour
 1/2 c. brown sugar
 1 1/2 c. coconut
 2 eggs

1 c. brown sugar
 2 T. flour
 1/2 tsp. baking powder
 Salt

Bottom Layer - Mix butter, flour (one cup), and 1/2 cup brown sugar. Pack firmly in bottom of cake pan. Bake 10 minutes at 350°.

Top - Mix other 6 ingredients and spread over first part. Bake another 20 minutes.

EASY CHEESY LEMON BARS

Elaine Vander Hart

1 box lemon cake mix
 1/2 c. oleo
 1 egg, slightly beaten
 1 (8 oz.) cream cheese

2 eggs
 3 c. powdered sugar
 1 T. Realemon

Combine cake mix, oleo, and one egg with fork. Pat in greased 9 x 13 inch pan. Blend 2 cups powdered sugar, with cream cheese with fork. Reserve 1/2 cup of this. To remaining mixture add one cup powdered sugar, 2 eggs, and Realemon. Beat well 3-5 minutes. Spread on first mixture. Bake at 350° for 30-40 minutes. Frost with the 1/2 cup of reserved mixture.

The only preacher your neighbors
 ever hear may be you.

FROSTED BARS

Sarah Veenstra

1 c. oleo	1 T. water
1/2 c. brown sugar	2 c. flour
1/2 c. white sugar	1/4 tsp. salt
2 egg yolks	1 tsp. baking powder
1 tsp. vanilla	1/4 tsp. soda

Cream oleo, sugars, egg yolks, vanilla, and water. Add the flour, salt, baking powder, and soda. Spread this in a 9 x 13 inch cookie sheet. Sprinkle with chocolate chips. Beat two egg whites and one cup brown sugar. Pour over top of the chips and bake for 25 minutes at 300°.

FROSTED CREAMS

Rita Veenstra - Nancy Terpstra

1 1/4 c. water	2 tsp. cinnamon
1 c. raisins	2 1/2 c. flour
1 1/2 c. sugar	1 tsp. vanilla
1 c. shortening	Pinch of salt
2 eggs	1 tsp. soda
1/2 c. nuts, optional	

Cover raisins with boiling water. Drain. If necessary, add water to raisin juice in order to have 1 cup. Beat shortening, sugar and eggs. Sift dry ingredients and add alternately with the liquid to the sugar mixture. Add vanilla, raisins, and nuts. Pour into greased 10 x 15 x 1 inch pan. Bake at 350° for 30 minutes.

FRUIT COCKTAIL BARS

Helen Roose

2 eggs	1 1/2 tsp. soda
1 1/2 c. sugar	1/2 tsp. salt
1 can fruit cocktail, undrained	1 1/3 c. coconut
2 1/4 c. flour	1/2 c. walnuts

TOPPING:

3/4 c. white sugar	1/4 c. evaporated milk
1/2 c. oleo	1/2 tsp. vanilla

Beat eggs and sugar. Add next four ingredients. Put in 10 x 15 inch pan. Sprinkle with coconut and nuts. Bake 20 to 25 minutes, at 350°.

For topping, boil 2 minutes, stirring constantly. Add 1/2 cup walnuts. Pour on hot bars.

FRUIT PUNCH BARS

Rita Veenstra

2 eggs	1 1/2 tsp. soda
1 1/2 c. sugar	1/2 tsp. salt
1 (1 lb. 1 oz.) can fruit cocktail, undrained	1 tsp. vanilla
2 1/4 c. flour	1 1/3 c. flaked coconut

Beat eggs and sugar until light. Add remaining ingredients and blend well. Spread in greased and floured 15 x 10 x 1 inch pan. Bake at 350° for 25 to 30 minutes. While hot drizzle with glaze.

GLAZE:

3/4 c. sugar	1/2 tsp. vanilla
1/2 c. butter	1/2 c. chopped pecans
1/4 c. evaporated milk	

In saucepan, combine all ingredients except pecans. Bring to a boil, boil two minutes. Stir constantly. Remove from heat, stir in pecans.

FUDGE BARS

Marilou Ozinga - Mrs. Steve Vos

1/2 c. shortening	3/4 c. flour
1 c. brown sugar	1/2 tsp. salt
1 egg	1/2 tsp. soda
1/2 tsp. vanilla	2 c. oatmeal, quick

Mix ingredients together and pour into 9 x 13 inch greased pan, saving 1 cup for topping.

FILLING:

1 (6 oz.) pkg. chocolate chips	Dash of salt
1 T. butter	1 tsp. vanilla
1 can sweetened condensed milk	1/2 c. chopped nuts

Melt chips and butter. Add remaining ingredients and pour over oatmeal mixture. Add remaining cup mixture for topping and bake at 350° for 25 minutes.

God-sent clouds are followed
by Heaven-sent rainbows.

FUDGE MELTAWAYS

Ruth Vande Voort - Mrs. Irvin Rozenboom

1/2 c. butter	1/2 c. chopped nuts
1 sq. unsweetened chocolate	1/4 c. butter
1/4 c. granulated sugar	1 T. milk <u>or</u> cream
1 tsp. vanilla	2 c. powdered sugar
1 egg, beaten	1 tsp. vanilla
2 c. graham cracker crumbs	1 1/2 sq. unsweetened chocolate
1 c. coconut	

Melt 1/2 cup butter and one square chocolate in pan. Blend sugar, vanilla, egg, crumbs, coconut and nuts, into chocolate mixture. Mix well and press into ungreased 11 x 7 x 1 or 9 x 9 inch pan. Refrigerate.

Mix butter, milk, powdered sugar, and vanilla. Spread over crumb mixture. Chill.

Melt 1 1/2 square chocolate and spread over chilled filling. Chill. Cut before firm. Makes 3 to 4 dozen squares.

FUDGE NUT BARS

Marilyn Vander Linden

3/4 c. margarine	1/2 tsp. salt
1 c. brown sugar	1/2 tsp. soda
1 3/4 c. flour	1 tsp. vanilla
1 1/2 c. oatmeal	

Cream brown sugar and margarine. Add rest of ingredients and mix well. Reserve one cup of mixture. Pat rest into 9 x 12 inch greased pan. Spread with:

1 (6 oz.) pkg. chocolate chips	2 T. margarine
1 (6 oz.) pkg. butterscotch chips	1 c. chopped nuts
1 (14 oz.) can sweetened condensed milk	2 tsp. vanilla

Melt chips, milk, and margarine in double boiler until smooth. Add nuts and vanilla and pour over crust. Sprinkle with remaining cup of crumbs. Bake at 350° for 25 minutes.

Many parents are willing to give their children everything except themselves.

FUDGE NUT BARS

Ruth Vande Voort

FILLING:

- | | |
|-----------------------------|---------------------|
| 1 (12 oz.) pkg. milk | 3 T. butter |
| chocolate bits | 3/4 c. chopped nuts |
| 1 (15 oz.) Eagle Brand milk | 2 tsp. vanilla |
| 1 c. margarine | 1 tsp. salt |
| 2 c. brown sugar | 1 tsp. soda |
| 2 eggs | 3 c. quick oatmeal |
| 1 tsp. vanilla | 1/4 c. nuts |
| 2 1/2 c. flour | |

In double boiler, melt chocolate bits, milk, and butter. Remove from heat and add nuts and two teaspoons vanilla.

Then cream margarine, brown sugar, eggs, and vanilla. Add remaining ingredients. Press 2/3 of this mixture in large greased pan, 10 x 16 inch. Spread melted filling over this. Crumble remaining 1/3 over filling. Bake at 350° for 20 to 25 minutes. Do not overbake!

FUDGE NUT THINS

Rita Veenstra

- | | |
|---------------------------|----------------------|
| 1/2 c. butter | 1/4 tsp. salt |
| 2 (1 oz.) sq. unsweetened | 1 c. sugar |
| chocolate | 2 eggs |
| 3/4 c. flour | 1/2 tsp. vanilla |
| 1 tsp. baking powder | 1 c. chopped walnuts |

In saucepan, melt butter and chocolate over low heat, stirring constantly. Remove from heat. Add remaining ingredients, except walnuts. Blend well. Spread in greased 15 x 10 x 1 inch jelly roll pan. Bake at 350° for 12 to 15 minutes. Cool. Frost then sprinkle with the walnuts.

FUDGE SAUCEPAN BROWNIES

Mrs. Gerrit A. DeJong

- | | |
|---------------------------------|----------------------------|
| 2 (1 oz.) sq. unsweetened | 1 1/4 c. sugar |
| chocolate | 1 c. unsifted flour |
| 1 (1 oz.) sq. semi-sweet | 1 c. quick cooking oatmeal |
| chocolate | 2/3 c. chopped walnuts |
| 2/3 c. margarine | 2 tsp. vanilla |
| 3/4 c. light corn syrup; 2 eggs | 1 tsp. salt |

Melt margarine, chocolate in 2 quart saucepan over low heat. Cool to lukewarm. Stir in corn syrup, eggs, sugar, flour, oats, salt, vanilla, nuts; mix well. Turn into greased 9x13x2 or 8x10x2 inch pan. Bake at 350° about 35-40 minutes or until a slight imprint remains when touched.

FUDGE STICKS

Lena Vander Wilt

1 stick oleo
1 c. sugar
1 tsp. vanilla
4 eggs

1 lb. can Hershey chocolate
syrup
1 c. plus 2 T. flour
1 tsp. baking powder

Cream sugar and oleo. Add eggs, one at a time, beating well after each addition. Add chocolate syrup, mix well. Add dry ingredients. Mix and pour in large cookie sheet. Bake at 350° for 20 to 25 minutes or until done. Frost with 2 tablespoons oleo, 2 squares chocolate, 1/4 cup water. Mix together and cook over low heat. Cool slightly. Then add powdered sugar until right consistency to spread.

FUDGY OATMEAL SQUARES

Irene Vander Linden

1 c. instant rolled oats
1 1/2 c. boiling water
1 c. flour
1 1/2 c. granulated sugar
1/2 c. cocoa
1 tsp. soda

1/2 tsp. salt
1/2 c. shortening
1 tsp. vanilla
2 eggs
Confectioners' sugar, optional

Stir together oats and water; set aside. In a large bowl of mixer, stir together flour, sugar, cocoa, soda and salt. Add shortening, oat mixture and vanilla; beat at low speed until mixed. Then beat at medium speed 2 minutes, scraping bowl occasionally. Add eggs, beat at medium speed 2 more minutes. Pour into greased 9 x 13 x 2 inch pan. Bake in preheated oven, 350°, for 35 minutes or until pick inserted in center comes out clean. Cool 10 minutes then turn out on rack till cool. Sprinkle with confectioners' sugar.

GRAHAM CRACKER BARS

Marie Vander Molen

1 c. brown sugar
1/3 c. milk
1/2 c. oleo or butter

1 c. graham cracker crumbs
1 c. coconut

Line a 9 x 13 inch pan with whole graham crackers. Bring to boil sugar, butter, milk. Add crumbs, coconut; spread on crackers then add a layer of crackers on top of this. Frost, cool, cut.

Frosting - 2 cups powdered sugar, 1/2 cup Crisco, 1 egg white, 2 tablespoons milk, 3 tablespoons cornstarch, 1 teaspoon vanilla. Put in bowl, beat 10 minutes. For chocolate, add 4 tablespoons cocoa. Add nuts on top if desired. These freeze well. A double recipe of frosting frosts 3 batches of bars.

GRAHAM CRACKER BARS

Sue Van Ee

1 pkg. graham crackers, crush 1/2 c. walnuts
 1 c. chocolate chips 1 can sweetened condensed milk
 1/2 c. coconut

Mix together and press into 8 x 10 inch pan. Bake at 350° for 30 to 35 minutes. Frost with chocolate frosting.

HAWAIIAN FRUIT SQUARES

Rita Veenstra

3/4 c. flour 1/2 c. drained crushed
 1 tsp. baking powder pineapple
 1/4 tsp. salt 1/2 c. chopped dates
 3/4 c. sugar 1/2 c. chopped walnuts
 2 eggs 1/2 c. flaked coconut

Combine flour, baking powder, salt, sugar, and eggs. Blend well. Fold in remaining ingredients. Spread in greased 9 inch square pan. Bake at 350° for 25 to 30 minutes. Cool slightly. Cut into 36 squares. Roll in powdered sugar.

HEATH BARS

Nancy Terpstra

2 c. brown sugar 1 c. buttermilk
 1 stick oleo 1 tsp. soda
 2 c. flour 1 egg
 1/2 tsp. salt 6 Heath bars

Mix sugar, oleo, flour, and salt. Keep out one cup for the top. Dissolve soda in buttermilk. Add with one egg to first mixture. Put into pan. Add the one cup dry mixture to chopped candy bars for topping. Bake 35 minutes at 375°.

HEATH BARS

Pat Deur - Nancy Terpstra

2 c. flour 1/2 c. margarine
 1/2 tsp. salt 1 egg, beaten
 1 tsp. vanilla 1 c. milk
 2 c. brown sugar 1 tsp. baking soda

Cut margarine into flour, sugar. Reserve 1 cup of mixture for topping. Mix remaining ingredients with crumb mixture. Add 1/2 cup of Heath Brickle Chips. Place in 9 x 13 inch pan. Sprinkle remaining crumb mixture on top and then additional 1/2 cup of Heath chips. (1/2 cup nuts are optional). Bake at 350° for 20 to 25 minutes.

HEAVENLY HASH BARS

Lois Hoksbergen

1 (12 oz.) pkg. milk chocolate chips 1 1/2 large pkg. miniature marshmallows

1 can Eagle Brand condensed milk 1 1/2 c. salted peanuts

Melt chocolate chips and milk over low heat. Take from stove and pour over marshmallows and peanuts. Put in a buttered 9 x 13 inch pan and cool. Cut in pieces and keep in refrigerator or freezer.

HERSHEY SYRUP BROWNIES

Bonnie Roose

1/2 c. margarine

1 c. plus 1 T. flour

1 c. sugar

1/2 tsp. baking powder

4 eggs

1 tsp. vanilla

1 lb. can Hershey's chocolate syrup

Blend margarine and sugar. Add eggs one at a time and beat until light and fluffy. Add chocolate syrup alternately with remaining ingredients. Bake in a greased and floured 11 x 15 inch pan at 350° for 30 minutes.

FROSTING:

1 1/3 c. sugar

6 T. milk

6 T. margarine

1 c. chocolate chips

Mix sugar, butter, and milk. Boil one minute. Then add chocolate chips. Turn off heat and stir well. Put on brownies immediately.

KING'S DELIGHT BARS

Carmen Reitsma

1/2 c. brown sugar

1 c. flour

1/2 c. margarine

Mix and pat in 9 x 13 inch pan. Bake at 350°, for 10 minutes.

2 eggs

1 tsp. baking powder

1 1/2 tsp. vanilla

1/2 tsp. salt

2 T. flour

1 c. nutmeats

1 c. brown sugar

1 c. chocolate chips

Mix and pour on top of first layer; bake for 25 minutes at 350°.

LEMON BARS

Marcia Pothoven

1 c. flour
1/4 c. sugar

1/2 c. butter

Blend and pat in 9 x 13 inch pan. Bake 20 minutes at 275°.

2 eggs
2 T. flour
1 c. coconut

1 c. sugar
3 T. lemon juice

Spread on crust and bake 25 minutes at 350°. Sprinkle with powdered sugar.

LUSCIOUS BROWNIES

Christine Van Ee

1 stick oleo
1 c. white sugar
4 eggs
1/2 tsp. salt
1 can Hershey's chocolate syrup

1 c. plus 1 T. flour
1 tsp. vanilla
6 oz. pkg. butterscotch chips
1/2 c. coconut
1/2 c. nuts

Mix oleo, sugar, eggs, and salt. Beat until light. Then add remaining ingredients; last add chips, coconut, and nuts. Bake in a 9 x 13 inch pan, for 28 to 30 minutes in a 350° oven. When done, cover with miniature marshmallows. Return to oven until marshmallows begin to melt. When cool, drizzle with chocolate frosting.

MARSHMALLOW BARS

Sue Van Ee

1 c. sugar
1/2 c. margarine
2 eggs
3/4 c. flour
1/2 tsp. salt
1/2 tsp. baking powder

1 sq. melted chocolate
1 small jar Marshmallow Creme
1 c. chocolate chips
1 c. peanut butter
1 1/2 c. Rice Krispies

Mix first 6 ingredients for 3 minutes. Then add melted chocolate and nutmeats. Bake at 350° for 20 minutes. Spread Marshmallow Creme over hot layer and bake 3 minutes more.

Meanwhile, melt chocolate chips and peanut butter. Add Rice Krispies and spread over all. Chill and cut into squares.

Why do families use money
they haven't earned to buy
things they don't need to
impress people they don't like.

MARSHMALLOW BROWNIES

Twila DeJong

6 oz. pkg. chocolate chips	1 tsp. salt
6 oz. pkg. butterscotch chips	1 tsp. vanilla
1/2 c. butter	2 eggs
1 1/2 c. flour	2 c. miniature marshmallows
2/3 c. firmly packed brown sugar	6 oz. miniature chocolate chips
	1/4 c. chopped nuts
2 tsp. baking powder	

Melt chocolate chips, butterscotch chips and butter in saucepan. Remove from heat and let cool to lukewarm. Add flour, brown sugar, baking powder, salt, vanilla and eggs. Fold in remaining ingredients until combined. Grease sides and bottom of jelly roll pan, 10 x 15 inch, and bake at 350° for 20 minutes.

MARSHMALLOW BROWNIES

Sara Bloem - Iris Vander Wall

2 c. sugar	2 tsp. vanilla
1/4 c. cocoa	1 1/2 c. flour
1 c. melted oleo	1/4 tsp. salt
4 eggs	1/2 c. chopped nuts

Mix sugar and cocoa. Stir in oleo. Add eggs and vanilla. Beat well. Sift flour and salt. Add to creamed mixture. Fold in nuts. Pour into greased 15 x 10 x 1 inch pan. Bake at 375° for 25 minutes. Remove from oven and top with miniature marshmallows. Put back in oven 1-2 minutes until marshmallows are soft. Remove from oven and spread marshmallows evenly. Cool and frost with:

1/2 c. brown sugar	3 T. butter
1/4 c. water	1 tsp. vanilla
1 sq. bitter chocolate	1 1/2 c. powdered sugar

Boil together brown sugar, water, and chocolate three minutes. Remove from heat. Add butter and vanilla. Cool slightly. Add powdered sugar. Beat thoroughly and spread on bars. Cool and cut.

Worry is like a rocking chair--
it will give you something to do,
but it won't get you anywhere.

MILK CHOCOLATE PECAN BARS

Mrs. Case Jansen

CRUST:

1 c. flour	1/2 c. brown sugar
1/2 tsp. baking soda	1/4 c. oleo
1/4 tsp. salt	

Mix first three ingredients together. Add brown sugar and oleo. Mix well. Press into greased 8 x 11 inch pan. Bake 10 minutes at 350°.

1 c. milk chocolate chips, melted	1 tsp. vanilla
2 eggs, beaten	1/4 tsp. salt
1/4 c. brown sugar	1/2 c. pecans

Mix together eggs, brown sugar, vanilla, and salt. Add melted chips and nuts. Pour over crust. Bake 15 minutes at 350°.

MOUND BARS

Carmen Reitsma

2 c. crushed graham crackers	1/4 c. powdered sugar
1/2 c. melted oleo	

Mix and press into greased 9 x 13 inch pan. Bake at 350° for 10 minutes.

1 can sweetened condensed milk	1 tsp. vanilla
2 c. coconut	

Mix and pour over crust. Bake again 10 minutes at 350°. Frost with 6 ounce melted semi-sweet chocolate chips. One table-spoon peanut butter may be added to the chocolate chips.

AN EXCITING EVENING

A Student

1 whole family	12 ounces sportsmanship
1 dozen games	3 teaspoons cleverness
3 tablespoons happiness	1 quart willing to lose
3 1/2 cups honesty	

Make in the morning. Mix thoroughly together and pour in pan of readiness. Let set till evening. Can give it for a snack. Second helps a great delight. A sure favorite for all kids!

MYRT'S CHEESE BROWNIES

Alva De Boef

2 (4 oz.) pkg. German sweet chocolate	3 tsp. vanilla
10 T. butter	1 tsp. baking powder
2 (3 oz.) pkg. cream cheese	1/2 tsp. salt
2 c. sugar	1 c. flour
6 eggs	1 c. chopped nuts
2 T. flour	1/2 tsp. almond flavoring

Melt chocolate with 6 tablespoons of the butter over low heat. Stir constantly, cool. Cream remaining 4 tablespoons butter with cream cheese. Gradually add 1/2 cup sugar. Cream well after each addition. Blend in 2 eggs, 2 tablespoons flour, 1 teaspoon vanilla. Set aside.

Beat remaining 4 eggs until thick and light in color. Gradually add remaining 1 1/2 cups sugar. Beat until thickened. Add one teaspoon baking powder, 1/2 teaspoon salt and one cup flour. Blend in the chocolate mixture, nuts, two teaspoons vanilla and 1/2 teaspoon almond flavoring. Spread about 1/2 in 9 x 13 inch pan. Spread cheese mixture over the top. Spoon on remaining chocolate batter. Zigzag through batters with spatula. Bake at 350° for 35 to 40 minutes. Cool then cut.

NAPOLEON CREMES

Lois DeNooy

1/2 c. butter or oleo	1/2 c. butter
1/4 c. sugar	3 T. milk
1/4 c. cocoa	1 (3 3/4 oz.) vanilla instant pudding mix
1 tsp. vanilla	2 c. powdered sugar
1 egg	2 T. butter
2 c. graham cracker crumbs	6 oz. pkg. chocolate chips
1 c. flaked coconut	

Cook butter, sugar, cocoa, and vanilla in top of double boiler until butter melts. Stir in egg and continue cooking; stir until mixture is thick, about 3 minutes. Blend in graham cracker crumbs and coconut. Press in 9 inch square pan. Cream butter; stir in milk and pudding mix, also powdered sugar. Beat until light and fluffy. Spread evenly over crust. Chill. Melt butter and chocolate chips in double boiler. Spread over pudding layer. Chill and cut in small pieces.

NO BAKE BUTTERSCOTCH BARS

Ida Kloosterman

- | | |
|------------------------------|---------------------------------|
| 1 c. sugar | 1 c. coconut |
| 3/4 c. margarine | 1/2 c. nuts, chopped |
| 3 beaten eggs | 1 large pkg. butterscotch chips |
| 2 c. crushed graham crackers | 4 T. peanut butter |
| 2 c. miniature marshmallows | |

Boil the sugar, butter and eggs until thick. Cool. Then add the next four ingredients. Press in buttered 9 x 13 inch pan.

Melt together the butterscotch chips and peanut butter. Pour over the first mixture. Allow to set in refrigerator. Cut into bars. These freeze well.

NUT SNACKS BARS

Leona Van Wyk

- | | |
|------------------|------------------|
| 1 1/2 c. flour | 2 c. brown sugar |
| 2 T. brown sugar | 1 c. coconut |
| 1/2 c. oleo | 1 c. nuts |
| 2 eggs, beaten | 1 tsp. vanilla |

Mix first three ingredients: flour, brown sugar, and oleo. Put in 9 x 12 inch pan. Mix remaining ingredients. Pour over first mixture. Bake 30 minutes at 350°.

O'HENRY BARS

Kathy Van Drunen

- | | |
|--------------------|------------------------|
| 1 c. brown sugar | 4 c. oatmeal |
| 1/2 c. white sugar | 1 pkg. chocolate chips |
| 1 c. melted oleo | 3/4 c. peanut butter |

Mix sugar and oleo with oatmeal. Press in buttered 9 x 13 inch pan and bake 12 to 15 minutes, at 350°. Melt chips with peanut butter. Spread over the bars.

OATMEAL CARMELITES

Mrs. Donald Olivier

- | | |
|----------------------------|----------------------|
| 14 oz. light caramels (50) | 1 tsp. soda |
| 1/2 c. evaporated milk | 1 1/2 tsp. salt |
| 2 c. flour | 1 c. melted butter |
| 2 c. rolled quick oats | 1 c. chocolate chips |
| 1 1/2 c. brown sugar | 1 c. chopped nuts |

Melt caramels in milk in heavy saucepan. Cool slightly. Combine remaining ingredients except chips and nuts, in large mixing bowl. Press half of crumbs into bottom of greased 9 x 13 inch pan; bake 10 minutes, 350°. Remove from oven, sprinkle with chips and nuts. Spread evenly and carefully with caramel mixture. Sprinkle with remaining crumb mixture. Return to oven; bake 15-20 minutes longer. Chill 1-2 hours before cutting.

OATMEAL CARAMELITAS BARS

Mathilda Vos

1 c. flour	3/4 c. melted margarine
1 c. quick oatmeal	1 c. chocolate chips
3/4 c. packed brown sugar	1/2 c. nutmeats
1/2 tsp. soda	3/4 c. caramel ice cream topping
1/4 tsp. salt	3 T. flour

In a large bowl, combine flour, oats, brown sugar, soda, salt and melted oleo. Blend well at low speed to form crumbs. Press half of crumbs into a 11 x 7 inch pan. Bake at 350° for 10 minutes. Remove from oven and sprinkle with chocolate chips and nuts. Blend caramel topping with flour, pour caramel mixture back and forth over chocolate chips and nuts to cover. Sprinkle with remaining crumbs. Continue baking for 15 to 20 minutes until golden brown. Chill and cut into bars. Do not overbake.

OATMEAL CARAMEL BARS

Mathilda Vos

1 pkg. white or yellow cake mix	1 c. vegetable oil
2 c. oatmeal	1 egg
1/2 c. packed brown sugar	3/4 c. caramel ice cream topping

Heat oven to 350°. Mix cake mix, oatmeal, and brown sugar. Stir in the oil and egg. Stir until everything is mixed together. Put half the dough into a well greased and floured pan. Spread the ice cream topping over the dough. Crumble on the rest of the dough, making sure that you cover the top. Bake for 30 to 35 minutes until golden brown. Cut into bars. Take out before completely cooled.

OATS AND JAM BARS

Geneva Sheesley

Mix together:

1 1/2 c. flour

1 tsp. baking powder

Combine:

1 c. brown sugar, packed

1 1/2 c. oatmeal

Cut in 3/4 cup butter until crumbly. Pat half of mixture into greased 9 x 13 inch pan. Spread with a cup of jam. Cover with remaining crumb mixture. Bake at 350° for 35 minutes. Cool and cut into squares. Use raspberry or strawberry jam.

OATMEAL BARS

Grace Van Wyk

2/3 c. shortening	1/2 c. flour
3/4 c. brown sugar	1/2 tsp. salt
3/4 c. white sugar	1 1/2 c. oatmeal
1 tsp. vanilla	1/2 c. chocolate chips
2 eggs	1/2 c. nuts, optional
	1/2 c. coconut, optional

Cream shortening and sugar. Add vanilla and eggs and mix well. Add remaining ingredients and mix well. Bake about 20 minutes at 350°.

ORANGE SLICE BARS

Mrs. Case Jansen

18 orange slices, cut up	1 3/4 c. flour
1/2 c. sugar	1/4 tsp. salt
1 1/2 c. brown sugar	1/2 c. nuts
3 eggs, beaten	

Mix well and pour on cookie sheet. Bake 25 minutes at 325°.

PEANUT BUTTER BARS

Marcia Pothoven

1 c. flour	3 eggs
1/2 tsp. baking powder	1/2 c. peanut butter
1/2 tsp. salt	1 tsp. vanilla
1/2 c. oleo	1 c. chocolate chips
1 1/2 c. white sugar	1/2 c. nuts

Bake 25 minutes at 350° in 9 x 13 inch ungreased pan.

PEANUT BUTTERFINGERS

Leona De Vries

1/2 c. margarine	1 egg
1/2 c. brown sugar	1/3 c. peanut butter
1/2 c. white sugar	1/2 tsp. soda
1 c. flour	1/4 tsp. salt
1 c. oatmeal	1/2 tsp. vanilla

Cream margarine and sugars. Blend in egg, peanut butter, soda, salt, and vanilla. Stir in flour and oatmeal. Bake in 9 x 13 inch dish at 350° for 20 to 25 minutes. Sprinkle immediately with 6 ounce package chocolate chips. Let stand 5 minutes to melt. Spread over top. Cool.

Combine one half cup powdered sugar, 1/4 cup peanut butter, 3 tablespoons milk. Mix well and spread over chocolate.

PEANUT BUTTER SWIRL BARS

Donna Fynaardt

In large bowl combine 1/2 cup crunchy peanut butter, 1/3 cup softened butter, 3/4 cup brown sugar, 3/4 cup white sugar. Beat until creamy. Gradually beat in 2 eggs and 2 teaspoons vanilla. Add 1 teaspoon baking powder, 1/4 teaspoon salt, 1 cup flour. Spread into greased 13 x 9 x 2 inch baking pan. Sprinkle one 12 ounce package (2 cups) semi-sweet chocolate chips over surface. Place in 350° preheated oven for 5 minutes. Remove from oven, run knife through to marbleize. Return to oven. Bake at 350° for 30 minutes. Cool; cut into 2 x 1 inch bars. Makes 4 dozen bars.

PEANUT CRISP BARS

Tena Uitermarkt

1 c. white sugar	1 tsp. vanilla
1/2 c. margarine	8 c. Rice Krispies
1 c. white syrup	1 c. chopped peanuts
1 c. peanut butter	

Bring sugar, margarine, and syrup to a boil. Blend in peanut butter and vanilla. Pour over cereal and peanuts. Press into buttered 9 x 13 inch pan. Can frost with 6 ounces melted chocolate chips.

PECAN PIE BARS

Iris Vander Wal - Tress Deur

1 pkg. yellow cake mix	3 eggs
1/2 c. melted oleo	1 1/2 c. syrup (light and dark mixed)
1 egg	1 tsp. vanilla
2/3 c. reserved dry cake mix	1/2 to 1 c. chopped pecans
1/2 c. brown sugar	

Reserve 2/3 cup dry cake mix for filling. Combine remaining cake mix, oleo, and egg. Mix until crumbly. Press into greased 9 x 13 inch or larger pan. Bake at 350° for 15 to 20 minutes until lightly browned.

Meanwhile, prepare the filling. Beat together dry cake mix, sugar, eggs, syrup and vanilla at medium speed for 1 to 2 minutes. Pour over partially baked crust; sprinkle with pecans and bake for 30 to 35 minutes longer until filling is set. Cool; cut into bars.

Never let GOLD become your GOD!

PINEAPPLE BARS

Adriana Roose

- | | |
|---------------------------------------|--------------------|
| 1 stick oleo | 1 egg, well beaten |
| 1/4 c. brown sugar | 1 c. sugar |
| 1 1/4 c. flour | 1 c. coconut |
| 1 small can well drained
pineapple | |

Mix together oleo, brown sugar, and flour. Press into a 9 x 9 inch pan. Bake 12 minutes at 350°. Spread pineapple on crust. Combine remaining ingredients and spread over pineapple and bake 25 to 30 minutes. Cut into squares or bars.

PUMPKIN BARS

Mary Van Drunen - Helen Roose

Cream:

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|----------|---------------------|
| 4 eggs | 1 1/2 to 2 c. sugar |
| 1 c. oil | 1 c. pumpkin |

Add:

- | | |
|----------------------|-----------------|
| 2 c. flour | 1 tsp. soda |
| 1 tsp. cinnamon | 1/2 tsp. nutmeg |
| 1/2 tsp. salt | 1/2 tsp. cloves |
| 2 tsp. baking powder | 1/2 tsp. ginger |

Mix well and bake for 25 to 30 minutes at 350° in jelly roll pan.

FROSTING:

- | | |
|---------------------|----------------|
| 1 stick oleo | 1 tsp. vanilla |
| 2 oz. cream cheese | Little water |
| 2 c. powdered sugar | |

Cream together and spread on cooled bars.

PUMPKIN BARS

Linda Groenenboom

- | | |
|----------------------|----------------|
| 2 c. flour | 2 c. sugar |
| 2 tsp. baking powder | 4 eggs, beaten |
| 1 tsp. soda | 2 c. pumpkin |
| 2 tsp. cinnamon | 1 c. oil |

Sift dry ingredients. Add eggs, pumpkin and oil. Stir well. Makes large batch. Put on greased 10 x 15 inch pan or larger. Bake at 350° for 25 to 30 minutes.

Frost with:

- | | |
|-----------------------------|-------------------------|
| 3 oz. softened cream cheese | 1 tsp. vanilla |
| 3/4 stick oleo | 1 3/4 c. powdered sugar |
| 1 tsp. milk | |

PUMPKIN BARS

Mrs. Kenneth DeJong

4 eggs
2 c. sugar
2 c. pumpkin
1 tsp. soda
1 c. nuts

3/4 c. melted butter
2 c. flour
2 tsp. baking powder
1/2 tsp. cinnamon

FROSTING:

3 oz. pkg. cream cheese,
softened
1 tsp. vanilla

1 T. cream
3 c. powdered sugar

Mix all bar ingredients. Butter and flour a jelly roll pan.
Bake at 325° for 25 minutes. Prepare frosting and frost bars when cool.

QUICK BROWNIES

Virginia Veenstra

Mix 2 cups sugar and 4 tablespoons Hershey's cocoa. Add 2 sticks melted oleo. Add four eggs. Add 1 1/2 cups flour and 2 teaspoons vanilla. Mix real well after each. Pour into 9 x 13 inch pan. Bake at 350° for 40 minutes.

RAISIN BARS

Judy Van Gorp

3/4 c. oleo
1 1/4 c. flour

3 T. sugar

Mix and pat in 9 x 13 inch pan. Bake 15 minutes at 350°.

FILLING:

3 egg yolks
1 c. cream or milk
2 T. flour

3/4 c. sugar
1 c. raisins

Cook over low heat until thick. Remove from heat and add:
1 tsp. vanilla

1 T. oleo

Put filling on bottom crust. Beat 3 egg whites until stiff. Add 1/2 cup sugar; beat again. Spread over filling. Bake at 350° for 20 minutes.

The more you say the less people remember.

RIVAL BARS

Carmen Reitsma

- | | |
|------------------|--------------------------------|
| 1 c. butter | 1 tsp. salt |
| 2 c. brown sugar | 12 oz. chocolate chips |
| 2 eggs | 1 can sweetened condensed milk |
| 2 tsp. vanilla | 2 T. butter |
| 3 c. oatmeal | 2 tsp. vanilla |
| 1 tsp. soda | 1/2 tsp. salt |
| 2 1/2 c. flour | |

Mix together the one cup butter, brown sugar, and eggs. Add vanilla, oatmeal, flour, soda, and salt. Beat well. Pat 2/3 of this mixture into greased jelly roll pan. Melt chocolate chips, condensed milk, butter, vanilla, salt. Mix and pour this on top of batter in pan. Crumble rest of dough on top of chocolate. Bake 25 minutes at 350°.

SPECIAL K BARS

Margy Fynaardt

- | | |
|-----------------------|----------------------------------|
| 1/2 c. sugar | 3/4 c. peanut butter |
| 1/2 c. white syrup | 1 pkg. butterscotch chips, 6 oz. |
| 3 c. Specian K cereal | 1 pkg. chocolate chips, 6 oz. |

Boil sugar and syrup one minute. Remove from heat and stir in peanut butter and cereal. Pat into 13 x 9 1/2 x 2 inch pan. Melt chips and spread over top. Cut into bars.

SPICY BARS

Adriana Roose

- | | |
|-------------------------------------|---------------------|
| 2 c. flour | 1/2 c. water |
| 1 c. sugar | 1/2 c. oil |
| 1 tsp. soda | 1 can tomato soup |
| 2 tsp. cinnamon | 1 egg |
| 2 tsp. allspice, scant | 1/2 c. chopped nuts |
| 1 box mincemeat, crumbled <u>or</u> | |
| 1 c. raisins | |

Mix ingredients well. Spread in a greased and floured 16 x 20 inch pan. Bake at 350° for 20 minutes. Cool. Frost with thin layer of powdered sugar butter frosting. Cut into bars.

SPONGE BOTTOM BARS

Anna Roose

1/2 c. margarine	2 eggs
3/4 c. sugar	1 tsp. vanilla
3/4 c. flour	1/2 c. nuts

Beat eggs, margarine, sugar, and vanilla. Stir in flour and nuts. Spoon into 9 x 13 inch pan. Bake at 350° for 10 to 15 minutes. This has the texture of a thin sponge cake. Remove from oven and sprinkle with 3 1/2 cups miniature marshmallows. Return to oven for 3 minutes. Melt over hot water:

1 (6 oz.) pkg. chocolate chips	1/4 tsp. burnt sugar flavoring
1 c. peanut butter	

Mix well. Spread over cooled marshmallows. Cool and cut into bars.

TOFFEE BARS

Helen Roose

1 c. oleo	1 egg
1 c. brown sugar	2 c. sifted flour

Cream oleo and brown sugar. Add egg, then flour. Pat into greased 12 x 15 inch pan. Bake at 350° for 20 to 25 minutes. Remove from oven. Place 6 milk chocolate Hershey bars on top. Spread as soon as it is slightly soft. Sprinkle with chopped nuts. Cut at once.

TOFFEE BARS

Bev Vos

1/2 c. margarine	1/2 c. sugar
1/4 c. sugar	1 T. dark syrup
1 c. <u>plus</u> 2 T. flour	1/2 can Eagle Brand milk
1/2 c. margarine	1 pkg. chocolate chips

Crust: Mix margarine, sugar, and flour. Press into 9 x 9 inch pan. Bake at 350° until lightly browned.

Filling: Melt margarine (1/2 cup), sugar, syrup, and milk slowly. Boil for 7 minutes. Watch closely so it doesn't burn. Beat with mixer for 5 minutes. Pour on crust.

Topping: Frost with melted chocolate chips.

TRI-LEVEL BROWNIES

Gertrude Vande Voort

1/2 c. flour
 1/4 tsp. salt
 1/4 tsp. baking powder
 Mix together. Bake in 11 x 7 x 1 1/2 inch pan 10 minutes at 350°.

1 c. oats
 6 T. melted oleo
 1/2 c. brown sugar
 1/4 c. milk
 2/3 c. flour
 1 tsp. vanilla
 1/4 tsp. baking powder
 1/2 c. nuts

Combine and spread over bottom layer. Bake 25 minutes longer.

FROSTING:

1 sq. chocolate
 1 tsp. vanilla
 2 T. oleo, melted
 1 1/2 c. powdered sugar
 2 T. hot water, approximately

TURTLE BARS

Lois Hoksbergen

2 c. flour
 1 c. firmly packed brown sugar
 1/2 c. softened butter
 1 c. pecans

CARAMEL LAYER:

2/3 c. butter
 1/2 c. firmly packed brown sugar
 1 c. milk chocolate chips

Preheat oven to 350°. Combine flour, sugar and softened butter until particles are fine. Pat firmly into greased 9 x 13 x 2 inch pan. Sprinkle evenly the pecans over crust. In a one quart saucepan, combine brown sugar and butter. Cook over medium heat stirring constantly to boiling. Boil one minute stirring constantly. Pour caramel over pecans and crust. Bake in 350° oven for 18 to 22 minutes. Caramel layer will be bubbly and crust golden brown. Remove from oven, sprinkle immediately with chips. Cool 2-3 minutes and swirl melted chips slightly. Cool completely. Cut into squares. Makes 3 to 4 dozen bars.

Keep an open mind and a closed refrigerator.

UNBAKED BARS

Marie Blom

- | | |
|-----------------------|-----------------------------|
| 2 eggs, well beaten | 2 1/2 c. small marshmallows |
| 1 c. sugar | 1 c. nuts |
| 3/4 c. melted oleo | 4 T. coconut |
| 2 1/2 c. wafer crumbs | |

Cook eggs, sugar and oleo in a heavy pan, stirring constantly till thick. Cool slightly and pour over remaining ingredients. Mix well and press into a 9 x 9 inch pan. Refrigerate for 2 hours. Cut in squares. Frost with a chocolate icing before cutting in squares.

UNBAKED BARS

Nancy Terpstra

FIRST LAYER:

- | | |
|--------------|--------------|
| 1/2 c. oleo | 1/4 c. cocoa |
| 1/2 c. sugar | |

Put in pan and dissolve on stove. Add one beaten egg. Cook 4 minutes. Remove from heat, add 2 cups crushed graham crackers, 1 cup coconut, 1/2 cup nuts, 1 teaspoon vanilla. Put in 8 x 11 inch glass dish.

SECOND LAYER:

- | | |
|-------------|--------------------------------|
| 1/2 c. oleo | 1 pkg. vanilla instant pudding |
| 3 T. milk | |

Mix well. Add 2 cups powdered sugar. Put on bottom layer. Chill.

THIRD LAYER:

- | | |
|---|----------------------|
| 2 T. oleo | 1 c. chocolate chips |
| If too stiff, add hot water. Put on second layer and chill. | |

COOKIES

ALMOND BUTTERSCOTCH COOKIES

Ila Ozinga

- | | |
|---------------------------------------|----------------------|
| 1 c. white sugar | 2 tsp. baking powder |
| 1 c. brown sugar | 4 c. sifted flour |
| 1 1/2 c. lard or butter | 1/4 tsp. salt |
| 2 eggs, well beaten | 1 tsp. vanilla |
| 1 tsp. soda dissolved in 2 T. vinegar | 1 tsp. almond |

Mix as usual and bake in 350° oven for 10 to 12 minutes.

ALMOND COOKIES

Christine Van Ee

1 c. butter	1/2 tsp. baking powder
1 c. sugar	1/4 tsp. soda
1 c. almond paste	1/4 tsp. almond flavoring
1 1/2 c. flour	1/2 c. nuts, chopped

Mix in order given. Roll into balls and flatten. Bake 12 minutes at 350°.

ALMOND COOKIES

Sue Van Ee

1/2 c. butter	3/4 c. sugar
2 2/3 T. cream	3 unbeaten egg whites
1 c. flour	3/4 c. powdered sugar
1/2 lb. almond paste	2 T. flour

Combine butter, cream, and one cup flour. Chill. Then press a spoonful in bottom of buttered muffin tin. Mix all remaining ingredients, and put some on top of each dough. Bake at 325°.

ALMOND COOKIES

Linda Vander Molen

1 lb. almond paste	1 3/4 c. powdered sugar
2/3 c. egg whites	1 c. white sugar

Make sure the almond paste is smooth. Mix all together. Bake 12 minutes at 325°.

ALMOND MACAROONS

Minnie Van Wyngarden

1 c. almond paste	2 c. powdered sugar
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Crumble and mix together until well blended. Beat 2 egg whites till stiff. Mix together. Drop by teaspoonful onto brown paper. Do not grease. Bake 15 minutes at 325°. Cool. Turn paper upside down. Then wet paper and remove cookies.

ALMOND MACAROONS

Marie Blom

1/2 lb. almond paste	1/2 c. powdered sugar
2 egg whites	1 tsp. almond flavoring
1/2 c. sugar	

Stir until smooth. Drop by teaspoonfuls onto brown paper. Bake 20 to 25 minutes at 300°. Remove from oven, and flip the paper upside down. Brush paper with pastry brush dipped in water to remove cookies.

ALMOND MACAROONS

Leona DeVries

1/2 lb. almond paste (1/2
lb. is 1 c.) 2 egg whites
 1 c. sugar

Put sugar in small mixer bowl. Grate in almond paste, stir. Make a hole in center and drop in unbeaten egg whites. Mix until smooth. Put on brown store paper in cookie sheet. Drop by teaspoons. Bake at 325° for 25 minutes. Remove brown paper immediately and place on a very wet terry towel. Remove cookies at once.

ALMOND PASTE COOKIES

Marie Vander Molen

1 c. butter	1 c. almond paste
1 c. sugar	2 c. flour
1 egg	1/4 tsp. soda
1 1/4 tsp. almond flavoring	1/2 tsp. baking powder

Mix well. Drop by teaspoon on greased cookie sheet. Flatten with fork dipped in cold water. Bake at 350° for 10 minutes.

ANGEL DROPS

Mrs. Henry W. De Jong

2 egg whites 3/4 c. sugar
1/4 tsp. salt 1/2 c. cut up dates
1 tsp. vanilla 1 c. broken pecans
1 T. flour

Beat egg whites with salt and vanilla, till soft peaks form. Gradually add sugar beating until stiff. Sprinkle dates and nuts with flour. Fold into egg whites. Drop by teaspoonful about 2 inches apart on a greased cookie sheet. Bake in a moderate oven.

BROWN CHOCOLATE COOKIES

Mrs. Case Jansen

1 1/2 c. brown sugar	1/4 tsp. salt
1 stick oleo	1 tsp. baking powder
2 eggs	1/8 tsp. soda
1/2 c. milk	2 T. cocoa
1/2 tsp. vanilla	1/2 c. nuts
2 c. flour	

Mix in order given. Drop on cookie sheet by teaspoonful and bake 12 minutes at 375°.

BROWN SUGAR COOKIES

Verla Van Vark

- | | |
|------------------------------------|----------------------|
| 1 1/2 c. sugar | 2 beaten eggs |
| 1 c. brown sugar | 1 tsp. baking powder |
| 1 c. lard <u>or</u> butter (1/2 of | 1 tsp. soda |
| each is best) | 3 c. flour |

Cream shortening and sugar. Add eggs. Sift dry ingredients and mix together. Roll about one teaspoon dough into ball. Put on buttered pan and pat with fork (they do spread). Bake 5 minutes or until light brown. 400° oven.

BUTTER COOKIES

Helen Roose

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|-----------------------|----------------|
| 1/2 lb. Imperial oleo | 1/2 tsp. salt |
| 1 c. white sugar | 1 tsp. soda |
| 2 c. flour | 1 tsp. vanilla |

Beat oleo and sugar with mixer until light and fluffy. Add flour, salt, soda, and vanilla. Shape into walnut size balls. Flatten with fork to about 1/4 inch thick. (Add a little flour if ridges do not stay on baked cookies.) Do not grease cookie sheet. Bake at 350° until light brown, approximately 8 minutes.

BUTTER COOKIES

Tena Uitermarkt

- | | |
|---------------------------|----------------|
| 1 c. butter | 1 tsp. soda |
| 1 1/4 c. white sugar | 1 1/2 c. flour |
| 1/2 tsp. almond flavoring | |

Mix well. Flatten with a glass dipped in sugar. Bake at 350° for 10 minutes.

BUTTERCHIP COOKIES

Cheryl Roose

- | | |
|------------------|-------------------------|
| 1 c. sugar | 1/2 tsp. salt |
| 1 c. brown sugar | 1 c. oatmeal |
| 1 c. oleo | 1 c. crushed cornflakes |
| 1 c. salad oil | 1/2 c. coconut |
| 1 egg | 1 tsp. vanilla |
| 3 c. flour | 1 pkg. butterchips |
| 1 tsp. soda | 1 c. nuts |

Mix in order given. Bake at 350° for about 10 minutes.

BUTTERSCOTCH COOKIES

Mrs. Gerrit A. DeJong

- | | |
|----------------------------|------------------------------------|
| 1 c. white sugar | 1 tsp. salt |
| 1 c. brown sugar | 1 1/2 tsp. baking powder |
| 1 c. butter <u>or</u> oleo | 1 c. oatmeal |
| 1 scant c. salad oil | 1 c. crushed cornflakes |
| 2 eggs | 1 (12 oz.) pkg. butterscotch chips |
| 2 tsp. vanilla | 1 c. chopped nutmeats |
| 3 c. flour | 1/2 to 1 c. coconut |

Mix in usual way. Bake at 350° for about 12 minutes or until slightly browned.

BUTTERSCOTCH CHIP COOKIES

Kathy Van Druenen

- | | |
|------------------|------------------------------|
| 1 c. oleo | 1/4 tsp. salt |
| 1 c. Wesson oil | 1 tsp. soda |
| 1 c. white sugar | 1 c. quick oats |
| 1 c. brown sugar | 1 c. crushed cornflakes |
| 1 egg | 1/2 c. coconut |
| 1 tsp. vanilla | 1 c. nuts |
| 3 c. flour | 1 (6 oz.) butterscotch chips |

Mix oleo, oil, and sugar. Add egg and vanilla. Mix well. Then add dry ingredients. Mix well. Drop from teaspoon on cookie sheet. Press down with a glass dipped in sugar. Bake at 350° for 10 to 12 minutes.

CASSEROLE COOKIES

Christine Van Ee

- | | |
|-----------------------|----------------------------|
| 2 eggs | 1 tsp. vanilla |
| 1 c. sugar | 1/4 tsp. almond extract |
| 1 c. dates, cut fine | 1/8 tsp. salt |
| 1 c. shredded coconut | Sugar <u>or</u> decorettes |
| 1 c. nuts, chopped | |

Preheat oven to 350°. Beat eggs; add sugar and beat well. Blend in all remaining ingredients except sugar or decorettes. Turn into two quart casserole. Bake in preheated oven for 30 minutes. While still hot, beat with wooden spoon. Cool; form into small balls; roll in sugar or decorettes (chocolate is good,) as desired.

CHERRY CHIP CORNFLAKE COOKIES

Mathilda Vos

2 1/4 c. sifted flour	1 egg yolk
1/8 tsp. salt	1 tsp. almond extract
1 c. soft butter <u>or</u> margarine	3/4 c. cornflakes, crushed
1/2 c. sugar	1 pkg. cherry chips

Sift flour and salt together. Cream butter and sugar until light and fluffy. Mix in egg yolk and almond extract. Add flour and mix until smooth. Stir in cornflakes and cherry chips. Roll into one inch balls, placing onto ungreased cookie sheet. Press with fork lengthwise and crosswise. Sprinkle lightly with sugar, if desired. Bake at 375° for about 12 to 15 minutes. Remove from tins while still warm.

CHOCOLATE CHIP COOKIES

A Kindergarten Student

11 chocolate chips	10 lb. of sugar
1 qt. flour	

Makes four cookies. Bake one half hour.

CHOCOLATE CHIP COOKIES

Edie Ryken

1/2 c. Crisco	2 1/2 c. flour
1/2 c. oleo	1 tsp. salt
1/2 c. white sugar	1 tsp. soda
1 c. brown sugar	1 (12 oz.) pkg. miniature
1 T. vanilla	chocolate chips
2 beaten eggs	

Cream shortening and sugar. Add remaining ingredients. Bake at 350° for about 8 minutes.

CHOCOLATE CHIP COOKIES

Iris Vander Hart

1 c. white sugar	1 tsp. soda
1/2 c. brown sugar	1/4 tsp. cream of tartar
1 c. shortening	3/4 tsp. salt
1 egg	6 oz. chocolate chips
2 c. <u>plus</u> 2 T. flour	

Combine ingredients in order given. Bake at 375° for 10 to 12 minutes.

CHOCOLATE CHIP COOKIES

Leona Van Wyk

1/2 c. sugar	2 c. flour
1 c. brown sugar	1 tsp. salt
2 tsp. soda	1 egg
2 tsp. cream of tartar	1 tsp. vanilla
6 oz. chocolate chips	Nuts, if desired
1 c. lard	

Mix and form into balls. Press down with fork. Bake 10 to 15 minutes at 325°.

CHOCOLATE CHIP COOKIES

Rita Veenstra

2/3 c. shortening <u>or</u> butter	3 c. flour
2/3 c. butter	1 tsp. soda
1 c. sugar	1 tsp. salt
1 c. brown sugar	1 c. nuts, chopped
2 eggs	1 (12 oz.) pkg. semi-sweet
2 tsp. vanilla	chocolate chips

Mix thoroughly shortenings, sugars, eggs, and vanilla. Stir in remaining ingredients. Drop on ungreased baking sheet. Bake at 375° for 8 to 10 minutes. Makes about 7 dozen cookies.

CHOCOLATE CHIP COOKIES

Joan Willemsen

1/2 c. butter	2 c. quick cooking oatmeal
1/2 c. shortening	1 1/2 c. flour
3/4 c. brown sugar	1 tsp. soda
3/4 c. white sugar	3/4 c. nutmeats
2 eggs	1 1/2 c. chocolate chips
1 tsp. vanilla	1 tsp. salt

Cream shortening and sugar. Add vanilla and unbeaten eggs 1 at a time. Add oatmeal and stir well. Sift flour, salt, and soda. Add nuts and chips and blend in well. Drop from teaspoon on light greased cookie sheet. Bake 10 to 15 minutes at 350°.

CHOCOLATE CHIP COOKIES

A First Grader

9 chocolate chips	3 pounds of sugar
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Bake one half hour.

CHOCOLATE CHOCOLATES

Iris Vander Hart

1 c. oleo
 1/4 to 1/3 c. cocoa
 1/2 c. powdered sugar

2 c. flour
 1 tsp. vanilla
 Nuts, if desired

FROSTING:

3/4 c. powdered sugar
 1 T. oleo
 1 T. cream

2 T. cocoa
 1/2 tsp. vanilla

Combine ingredients. Roll into balls, size of walnut, and place on ungreased cookie sheet. Indent with thumb. Bake 20 minutes at 325°. Cool and put dab of frosting in center of each cookie.

CHOCOLATE COOKIES

Ruth Vande Voort

1 c. brown sugar, packed
 1 c. white sugar
 1 c. oleo
 2 eggs
 2 1/2 c. flour

1 tsp. salt
 1 tsp. soda
 1 c. chocolate chips
 1 c. powdered sugar

Cream shortening and sugars; add eggs and beat until fluffy. Sift flour, soda, and salt into creamed mixture. Mix well. Melt chocolate chips over hot water. Add to dough. Mix well. Shape into one inch balls and roll in powdered sugar. Place on greased baking sheet. Bake at 350° for 15 to 18 minutes. Makes 5 to 6 dozen cookies.

CHOCOLATE CRINKLE COOKIES

Linda Vander Molen - Lois De Nooy
 Ila Ozinga

1/2 c. oil or oleo
 4 sq. unsweetened chocolate
 2 c. sugar
 4 eggs
 2 tsp. vanilla

2 tsp. baking powder
 1/2 tsp. salt
 2 c. flour
 Powdered sugar

Mix oil, chocolate and sugar. Blend in eggs one at a time. Add vanilla. Add flour, baking powder, and salt. Chill overnight or several hours. Roll teaspoon of dough in powdered sugar. Bake 10 to 12 minutes at 350°.

CHOCOLATE MARSHMALLOW COOKIES

Ila Ozinga

1 3/4 c. flour	1 c. sugar
1/2 tsp. baking powder	1 egg
1/2 tsp. salt	1 tsp. vanilla
1/2 c. cocoa, scant	1/4 c. milk
1/2 c. shortening	18 marshmallows, cut in half

FROSTING:

1/2 c. brown sugar	2 T. cocoa
3 T. oleo	1 1/2 c. powdered sugar
1/4 c. water	

Sift together flour, baking powder, salt, cocoa. Cream together remaining ingredients except marshmallows. Add dry ingredients mixing well. Bake cookies at 350° for 8 minutes.

Remove from oven and press half a marshmallow cut side down on each cookie. Return to oven 2 minutes more to partially melt marshmallows. When cookies are cooled, frost.

Frosting - Put brown sugar, oleo, water, and cocoa in pan and bring to boil. Remove from heat and cool. Add powdered sugar and vanilla. Spread on marshmallow and cookie.

CHRISTMAS COOKIES

Mary Van Drunen

1 1/2 c. oleo	1/2 tsp. almond extract
1 c. sugar	4 c. flour
1 egg	1 tsp. baking powder
1 tsp. vanilla	

In large bowl, thoroughly cream oleo and sugar; add eggs, vanilla, and almond extract. Beat well.

Sift flour and baking powder. Add to creamed mixture; mix till smooth. Roll out and cut. Bake on greased cookie sheet 8 to 10 minutes at 400°. Cool and decorate. Makes 3-4 dozen cookies.

CINNAMON COOKIES

Esther Linsted

1 c. brown sugar	1 tsp. cinnamon
1 c. white sugar	1 tsp. soda
1 c. butter	1 tsp. vanilla
2 eggs, beaten	3 c. flour or little more

Mix all ingredients and make into balls. Place on greased cookie sheets and flatten with a fork. Put nut on top if desired and bake at 375°.

COCONUT SMACK COOKIES

Kathleen Fopma

Cream:

2 c. brown sugar

1 c. shortening

Sift:

2 3/4 to 3 c. flour

2 tsp. cream of tartar

1 c. coconut

2 tsp. baking soda

2 eggs

1/2 tsp. salt

1 tsp. vanilla

Nuts, if desired

Mix well the creamed mixture and sifted dry ingredients; add the coconut and nuts. Drop on greased cookie sheet. Bake at 350° until lightly browned.

CORNFLAKE COOKIES

Mrs. Case Jansen

2 egg whites, beaten

3/4 c. coconut

3/4 c. sugar

1/2 tsp. vanilla

2 c. crushed cornflakes

Nuts, optional

Mix as usual. Bake 8 to 10 minutes at 350°.

CRACKED SUGAR COOKIES

Lois De Nooy - Sylvia Nieuwsma

2 c. sugar

1 tsp. soda

1/2 c. butter or oleo

1 tsp. cream of tartar

1/2 c. shortening

1 tsp. vanilla

2 c. flour

1/2 tsp. salt

3 egg yolks

Cream sugar, oleo, and shortening. Add egg yolks and cream more. Sift dry ingredients and add to creamed mixture; add vanilla. Roll in uniform small balls and place on ungreased cookie sheet. Bake around 20 minutes at 300°. Do Not Press Down. Makes 5 dozen.

A WET DAY OF FUN

A Student

100 gallons of water

1 can of kids, active

A pinch of chloride

4 cups of action

20 pounds of boards, diving

2 pounds of swimsuits

2 adults, life guard

1 pint of towels

Mix water and chloride in a large pan. Arrange boards and adults on the sides. Roll kids in swimsuits and action, then set in water. Store in 60°F. for 2 hours. Remove kids from water and roll them in towels. Have fun!!

CRUNCHY CHIP COOKIES

Twila DeJong

- | | |
|-------------------------------|---|
| 1 c. butter | 1 tsp. baking soda |
| 1/2 c. granulated sugar | 1/2 tsp. salt |
| 1 1/2 c. packed brown sugar | 2 c. quick oats, uncooked |
| 2 eggs | 1 (12 oz.) pkg. semi-sweet
chocolate chips |
| 1 1/2 tsp. vanilla | 1 (3 oz.) can LaChoy chow mein
noodles |
| 2 c. sifted all-purpose flour | |

Beat butter and sugars until creamy and fluffy; beat in eggs and vanilla. Add dry ingredients and mix well. Stir in oats, chocolate chips and noodles. Drop by teaspoon on greased cookie sheet. Bake at 350° for 15 minutes. Makes about 7 dozen.

DANISH PUFFLois DeNooy - Helen Roose
Mrs. Janice Uitermarkt

- | | |
|-----------------------|---------------------------------|
| 1 c. flour | 1 c. water |
| 1/2 c. butter or oleo | 1 tsp. vanilla <u>or</u> almond |
| 2 T. water | 1/2 c. flour |
| 1/2 c. oleo | 3 eggs |

Mix flour, butter, and water; divide in 2 parts, pat each out to about 3 x 10 inch size on cookie sheet. Heat oleo, water and flavoring to a full boil. Add flour. Beat till lumps are gone. Add eggs, one at a time beating well after each. Spread on crust and bake for 55 minutes at 325°. Frost with powdered sugar frosting and add nuts and coconut if desired.

DATE COOKIES

Nellie Nibbelink

Cut up one pound dates. Add 1/2 cup sugar and 1/2 cup water (more as needed). Boil till thick. Cool and add one cup finely chopped nuts (optional).

- | | |
|----------------------------|----------------------|
| 1 c. white sugar | 4 c. flour (or more) |
| 1 c. brown sugar | 1 tsp. soda |
| 1 c. oleo <u>or</u> butter | 1/4 tsp. salt |
| 3 beaten eggs | 1 tsp. vanilla |

Roll into 2 flat pieces, about 9 x 15 inches. Spread date mixture over dough. Roll up like a jelly roll. Wrap in wax paper or cover well and refrigerate overnight. Then cut into thin slices and bake.

DELICIOUS COOKIES

Judy Van Gorp

1 c. brown sugar	1 tsp. soda
1 c. white sugar	1 tsp. cream of tartar
1 c. oleo	1 c. oatmeal
1 c. oil	3 1/2 c. flour
1 egg	1 c. Rice Krispies
2 tsp. vanilla	1/2 c. coconut
1/2 tsp. butter flavoring	1 c. chocolate chips
1 tsp. salt	1 c. butterscotch chips

Cream sugars and margarine. Add oil, flavorings and eggs. Mix well. Add remaining ingredients and mix well. Drop by spoonful on cookie sheet. Bake at 350° for 10 minutes.

DUTCH LETTERS

Mrs. Don Fopma

Mix one pound butter or oleo and 4 cups flour. Stir in one cup water. Mix well and chill overnight.

FILLING:

Beat one pound almond paste with mixer until smooth. Add:

2 c. sugar	1 tsp. vanilla
3 eggs	

Mix well and chill overnight.

When ready to bake, divide dough and filling into 14 equal parts. Roll into 14 x 4 inch strips. Spread filling down center of each strip. Lap one side of dough over filling then lap the other side over. Pinch ends shut. Place on greased cookie sheet. Brush tops with beaten egg white. Sprinkle sugar on top. Prick every two inches with fork. Bake 30 minutes at 400°.

DUTCH LETTERS

Emma Dieleman

CRUST:

1 lb. butter, 1 lb. lard <u>or</u>	8 c. flour
2 lb. Blue Bonnet margarine	2 tsp. baking powder
2 tsp. salt	2 1/2 c. water

FILLING:

1 gal. almond paste; 3 c. sugar 4 eggs; 1 tsp. vanilla

Cut gallon of almond paste in 5 parts; to each part add 3 cups sugar, 4 eggs, 1 teaspoon vanilla. Mix very well with mixer each part separately. Refrigerate overnight. Cut crust into 96 strips each 4x12 inches. Put almond paste in cookie press; spread on strips. Fold over; seal. Brush with beaten egg white, prick with fork. Shake a little sugar over with a shaker; bake 350° till desired brownness. These freeze nicely.

FINGER COOKIES

Alva De Boef

Cream one cup butter or oleo with 3/4 cup powdered sugar. Add:

1 tsp. vanilla	1 3/4 c. flour
1/2 tsp. almond flavoring	1 c. nuts, optional
1/4 tsp. salt	

Bake at 325° for 10 to 15 minutes. After done, sprinkle with powdered sugar on top or put frosting on top.

FORGOTTEN COOKIES

Lois Klyn

2 egg whites	1 c. pecans <u>or</u> 1 c. coconut <u>or</u>
1/2 c. sugar	chocolate chips

Preheat oven to 350°. Beat egg whites until stiff. Add sugar, beating until very stiff. Add pecans or coconut or chocolate chips. Cover a cookie sheet with foil. Drop by teaspoonful onto the sheet. When oven reaches 350°, turn it off and immediately put the cookies into the oven. Shut the door. Leave cookies in at least 4 hours or overnight.

GINGER COOKIES

Esther Linsted

2 c. sugar	Pinch of salt
1 c. sour cream	1 T. ginger
1 c. shortening	2 1/2 tsp. soda dissolved in
1 c. molasses (sorghum)	sour cream
2 eggs	6 c. flour or enough to make
	soft dough

Drop by teaspoon on lightly greased cookie sheet. Bake at 375° until light brown.

GINGERSNAPS

Teresa De Jager

1 1/2 c. shortening	2 tsp. soda
2 c. sugar	1 tsp. cloves
2 eggs	2 tsp. cinnamon
1/2 c. molasses	2 tsp. ginger
4 c. sifted flour	1/2 tsp. salt

Cream shortening, sugar, eggs, and molasses. Sift together flour, soda, salt, and spices. Beat well. Roll into little balls. Cover them with sugar. Put on greased cookie sheet. Flatten with the bottom of a greased glass. Bake 10 to 12 minutes at 375°.

GINGERSNAPS

Donna Fynaardt

2 c. sugar	4 tsp. soda
1 1/3 c. oleo	1 tsp. ginger
2 eggs	1 tsp. cloves
1/2 c. molasses	1 tsp. cinnamon
4 to 4 1/2 c. flour	

Mix all together and roll into balls the size of a walnut. Roll in sugar. Place on cookie sheet, do not flatten. Bake at 350°.

GRAHAM CRACKER COOKIES

Geneva Rozenboom

Cover greased cookie sheet with graham cracker (24 squares). Dissolve, and stir over heat one stick oleo and 3/4 cup brown sugar. Stir and spread over crackers. Sprinkle with chopped nuts. Bake 10 minutes at 350°. Remove immediately from cookie sheet.

GRANDMA'S DATE COOKIES

Carrie Bloem

2 egg whites	1/2 c. cut up dates
1 tsp. vanilla	1/2 c. pecans
3/4 c. sugar	1 tsp. flour

Beat egg whites and vanilla. Gradually add sugar, beating until stiff peaks form. Fold in remaining ingredients. Drop by teaspoonfuls onto greased cookie sheet. Bake 10 to 12 minutes, at 350°.

HEATH BAR COOKIES

Lois Hoksbergen

3 sticks oleo	3 c. white flour
1 1/2 c. white sugar	1/2 tsp. soda
2 tsp. vanilla	6 Heath bars

Cream together oleo, sugar, and vanilla thoroughly. Add flour and soda and mix all together. Add the Heath bars that have been crushed - if they are frozen it works easier. Then mix all together and make into 2 rolls. Chill in refrigerator overnight. Cut into 1/8 inch slices. Bake about 18 minutes at 325°.

HOLIDAY UNBEATABLES

Gret Veenstra

2 c. powdered sugar
 1/2 c. flour
 1/2 tsp. baking powder

1/2 c. egg whites, 3 or 4
 1 c. chopped nuts
 1 c. chopped dates

Preheat oven to 325°. Combine sugar, flour, baking powder, and egg whites. Stir until blended. Add walnuts and dates.

Drop by teaspoon on greased and floured cookie sheet. Bake 12 to 15 minutes. Let stand 2-3 minutes before removing from cookie sheet.

ICEBOX COOKIES

Rita Veenstra

1 c. shortening
 1 c. brown sugar
 1 c. white sugar
 2 eggs, beaten
 3 c. flour

1 tsp. soda
 1/4 tsp. cream of tartar
 3/4 tsp. salt
 1 1/2 tsp. vanilla
 Pecans

Cream butter and sugars. Add eggs and mix. Add sifted dry ingredients, nuts, and vanilla. Make into rolls and chill until firm. Cut and place on greased cookie sheet. Bake 10 to 12 minutes at 375°.

JEWISH KIFFLINGS

Rita Veenstra

1 2/3 c. butter
 1 c. white sugar
 1 qt. flour (4 c.)

3/4 c. ground pecans
 Little salt
 3 tsp. vanilla

Cream butter and sugar. Add other ingredients. Chill for several hours. Mold into balls and place on ungreased cookie sheet. Bake at 350° until light brown. Remove from cookie sheet and roll in powdered sugar.

TRUSTING THE LORD

A Student

20 pounds of going to church
 2 pounds of faith

3 cups of praying (the trusting kind)
 1 can of offering (the giving Spirit)
 10 pounds of friendship (the nice kind)

Stir with gentle hands. Put in warm hearts, wait half an hour. Store leftovers. Reuse when needed.

MELT-IN-YOUR-MOUTH COOKIES

Dorothy Van Kooten

1 stick oleo	Pinch of salt
1/2 c. Mazola oil	1 tsp. vanilla
1 egg	1/2 tsp. cream of tartar
2 c. flour	1/2 tsp. soda
1/2 c. white sugar	Nuts
1/2 c. brown sugar	

Cream shortening and sugars. Add eggs and vanilla. Stir in dry ingredients. Chill dough. Roll into balls and press down with a meat hammer to make designs. Bake at 325° to 350°.

MINIATURE CHOCOLATE CHIP COOKIES

Adriana Roose

1 c. oleo	1/4 tsp. soda
1 c. powdered sugar	1 c. oatmeal
1 1/2 c. sifted flour	1 c. miniature chocolate chips

Mix in order given. Form into balls and press down with a glass moistened with water the first time. Bake at 350° for 12 minutes or until light brown.

OATMEAL COOKIES

Carol Fynaardt

1/2 c. oleo	1/2 tsp. vanilla
1/2 c. brown sugar	3/4 c. flour
1/2 c. white sugar	1/2 tsp. salt
1 egg	1/2 c. chopped nuts
2 T. water	1 1/2 c. chopped dates
1 1/2 c. quick oatmeal	

Mix in order given and bake at 375°.

JUST ONE MORE PLEASE

For an hour I've been making nut cookies,
And now that they are done
Nearly all of them seem to be lurking
Right inside my son.

When I think of the time I've wasted
I'm really quite aghast
But how tragic to turn out the species
Of such cookies - that would last!

OATMEAL COOKIES

Verla Van Vark

- | | |
|--------------------------------|---------------------------------------|
| 1 c. soft shortening | 1 tsp. soda |
| 1 c. sugar | 1 tsp. baking powder |
| 1 c. firmly packed brown sugar | 1 tsp. salt |
| 2 eggs | 2 c. old-fashioned oatmeal |
| 2 tsp. vanilla | 1 c. chocolate chips <u>or</u> 1/2 c. |
| 2 T. milk | cocoa bits <u>or</u> butterscotch |
| 2 c. flour | chips |

Cream shortening and sugar until light and fluffy. Beat in eggs. Stir in vanilla and milk. Sift dry ingredients; add oatmeal, chips, and 1/2 cup nuts if desired. Add this mixture gradually to creamed mixture and mix well. Drop by teaspoon about 2 inches apart on cookie sheet. Bake 10 to 12 minutes at 350°. Makes 6 dozen 2 1/2 inch cookies.

OLD TIME BUTTER CRISPS

Sara Bloem

- | | |
|----------------------|------------------|
| 1 c. softened butter | 1/8 tsp. salt |
| 1 c. sugar | 1/2 tsp. vanilla |
| 1 egg | 1 c. flour |

Cream together butter, sugar, salt, and vanilla. Beat in egg, add flour. Dough will be soft. Drop by small teaspoonful on cookie sheet, leaving enough space as these spread out quite thin. Bake at 325° for 12 to 14 minutes till very light brown. Remove immediately. Cool.

ORANGE SLICE COOKIES

Minnie Van Wyngarden

- | | |
|--------------------|----------------------------|
| 4 well beaten eggs | 1 tsp. baking powder |
| 1 T. water | 2 c. flour |
| 3/4 tsp. salt | 1 c. orange slices, cut up |
| 2 c. brown sugar | 1 c. nuts |
| 1 tsp. cinnamon | |

Add water and salt to beaten eggs. Mix. Add sugar, cinnamon and baking powder. Mix well. Add flour, orange slices and nuts. Spread on greased cookie sheets. Bake 30 minutes at 350°. Frost while warm and cut in squares.

OVERNIGHT FILLED COOKIES

Sylvia Nieuwsma

- | | |
|------------------|------------------------|
| 2 c. brown sugar | 1 tsp. soda |
| 1 c. butter | 1 tsp. cream of tartar |
| 2 eggs | 3 1/2 c. flour |
| 1/2 tsp. vanilla | 1/2 tsp. salt |

Mix together. Make into rolls and refrigerate. Slice, put on cookie sheet. Put teaspoon date filling and then another cookie slice. You do not have to seal edges.

FILLING:

- | | |
|-----------------------|------------------|
| 1 lb. pkg. dates, cut | 1/2 c. hot water |
| 1 c. sugar | 1/2 c. nuts |
| 1 T. flour | 1/2 tsp. vanilla |

Boil until thick.

PEANUT BLOSSOM COOKIES

Henrietta Veldhuizen

- | | |
|----------------------|-----------------------|
| 1/2 c. margarine | 1 3/4 c. flour |
| 1/2 c. peanut butter | 1 tsp. salt |
| 1/2 c. white sugar | 2 T. milk |
| 1/2 c. brown sugar | 1 tsp. soda |
| 1 egg | Chocolate candy stars |

Cream shortening, sugars, peanut butter. Add egg and other ingredients. Roll into balls and then into sugar. Bake 8 minutes at 350°. Press candy star on top. Press in and bake for 2 more minutes.

PEANUT COOKIES

Ida Kloosterman

- | | |
|--------------------------|----------------------|
| 1 c. white sugar | 2 c. flour |
| 1 c. brown sugar | 1 1/2 c. oatmeal |
| 1 c. margarine | 1 tsp. soda |
| 2 well beaten eggs | 1 tsp. baking powder |
| 1 c. peanuts | 1 tsp. vanilla |
| 1 c. cornflakes, crushed | |

Cream sugars and margarine. Add the rest of the ingredients and mix well. Drop by spoonfuls on cookie sheet. Bake for 10 to 12 minutes at 350° or until brown.

PEANUT COOKIES

Sylvia Nieuwsma

1 c. white sugar	2 c. oatmeal
1 c. brown sugar	1 c. salted peanuts
1 c. lard	1 tsp. baking soda
1/2 c. butter <u>or</u> oleo	1 tsp. baking powder
2 eggs	1 tsp. nutmeg
2 c. flour	1/2 tsp. salt
2 c. cornflakes	

Roll peanuts fine. Cream shortening and sugars. Add eggs. Sift flour, baking soda, baking powder, nutmeg, and salt together. Add to creamed mixture. Add rest of ingredients and mix well. Make balls size of walnuts, flatten with glass dipped in sugar. Bake at 350° until lightly browned.

PEANUT COOKIES

Cathryn Van Wyk

1 c. shortening	1 c. salted peanuts
1 3/4 c. white sugar	1 tsp. baking powder
1 1/2 c. cornflakes	1/2 tsp. soda
1/2 c. oatmeal	1 tsp. vanilla
2 eggs	2 c. flour

Mix all ingredients and bake at 350° for 10 minutes or until lightly browned.

PECAN BARS

Mrs. Case Jansen

1/2 lb. soft butter	1/2 tsp. cinnamon
1/2 lb. brown sugar	1/2 tsp. salt
1 egg	1/2 tsp. baking powder
1 tsp. vanilla	1 c. pecans
2 c. flour	

Chill. Make into three rolls. Chill overnight. Bake at 350° for 10 minutes.

PECAN ICE BAR COOKIES

Mrs. Case Jansen

Cream 1/2 pound butter (softened), 1/2 pound brown sugar, one egg, and 1 teaspoon vanilla. Add 2 cups flour, 1/2 teaspoon cinnamon, 1 teaspoon baking powder, and salt. Add 1/2 pound chopped pecans. Mix thoroughly. Chill in bowl for one hour. Make into three portions. Make in rolls. Chill or freeze. Slice and bake 10 minutes at 375°.

PECAN TARTS

Stella Pothoven - Iris Vander Hart

1/2 c. oleo
 1/2 c. sugar
 2 egg yolks

2 c. flour
 1 tsp. almond extract

Mix oleo and sugar. Add egg yolks, flour, and almond. Press evenly into tiny tart shell pans. Bake 8 to 10 minutes at 400°.

Bring to a boil:

1/2 c. oleo
 1/3 c. dark syrup

1 c. powdered sugar

Add one cup chopped pecans. Spoon into baked tart shells and bake in 350° oven for 5 minutes. Makes about 4 dozen.

POTATO CHIP COOKIES

Mrs. Gerrit A. DeJong

1 c. butter or oleo
 1 c. granulated sugar
 1 c. brown sugar
 2 c. crushed potato chips
 1 (6 oz.) pkg. butterscotch chips

2 eggs, beaten
 2 c. flour
 1 tsp. soda
 1/2 c. nuts, if desired

Cream shortening and sugars, add eggs and other ingredients. Place on greased cookie sheet. Bake at 350° for 10 to 12 minutes. Makes a nice crisp cookie.

PRIDE OF IOWA COOKIES

Esther Linsted

1 c. brown sugar
 1 c. white sugar
 1 c. shortening
 2 eggs
 2 c. flour
 1/2 tsp. salt

1 tsp. soda
 1 tsp. baking powder
 1 tsp. vanilla
 1 c. coconut
 3 c. quick cooking oatmeal
 1/2 c. chopped nuts

Blend sugars and shortening; add beaten eggs. Sift dry ingredients together and add to first mixture. Stir in remaining ingredients and mix well. Drop by teaspoon on greased cookie sheet. Flatten with the bottom of a glass. Bake at 375° until light brown, about 8 minutes. Makes 5 dozen.

PUDDING COOKIES

Kathy Arkema

- | | |
|--|-----------------------|
| 1 pkg. yellow cake mix | 1 c. dairy sour cream |
| 1 pkg. (3 oz.) instant vanilla pudding | 2 T. vanilla |
| | 2 eggs |

Heat oven to 350°. Mix all ingredients in large bowl until well moistened. Drop dough by teaspoonfuls about 2 inches apart onto greased cookie sheet. Bake 10 to 12 minutes or until edges are light brown. Makes about four dozen.

PUMPKIN COOKIES

Mathilda Vos

- | | |
|-------------------------------|----------------------|
| 1/2 c. butter or margarine | 1 tsp. baking soda |
| 1 1/2 c. sugar | 1/2 tsp. salt |
| 1 egg | 1/4 tsp. nutmeg |
| 1 c. cooked or canned pumpkin | 1/2 tsp. cinnamon |
| 2 1/2 c. flour | 1/2 c. nuts |
| 1 tsp. baking powder | 1 c. chocolate chips |

Cream butter and sugar until light and fluffy. Beat in egg, pumpkin and vanilla. Mix and sift flour, baking powder, soda, salt, nutmeg, and cinnamon. Add to creamed mixture and mix well. Add nuts and chocolate chips. Drop by teaspoon onto greased cookie sheet. Bake at 350° for 15 minutes or until lightly browned. Makes 6 dozen.

RANGER COOKIES

Tena Dahm

- | | |
|------------------------|------------------|
| 2 c. flour | 1 c. coconut |
| 1 tsp. soda | 1 c. shortening |
| 1/2 tsp. salt | 1 c. white sugar |
| 1/2 tsp. baking powder | 1 c. brown sugar |
| 2 c. oatmeal | 2 eggs |
| 2 c. Rice Krispies | 1 tsp. vanilla |

Cream shortening, add sugars gradually. Add well beaten eggs and vanilla. Sift flour, salt, soda, and baking powder together and mix well with first mixture. Add oatmeal, Rice Krispies and coconut. Mix well. Bake at 375° for about 12 minutes.

The man who says just what he thinks -
should THINK!

ROLL-UP CINNAMON COOKIES

Bernice Van Gorp

- | | |
|-----------------|--------------------|
| 1 c. oleo | 1 c. sugar |
| 2 c. flour | 1 c. nuts, chopped |
| 1 c. sour cream | 1 tsp. cinnamon |

Cut up oleo. Add flour and sour cream. Divide into four parts. Chill 3 hours. Take out one part of dough at a time. Make filling of sugar, nuts, and cinnamon. Roll out each part of dough like pie crust 1/8 to 1/4 inch thick. Spread with 1/4 of filling. Roll in with the rolling pin. Cut in pie shaped pieces 12 to 16 to each part. Roll wide end first. Bake on ungreased cookie sheet for 20 to 30 minutes at 350° to 375°. Remove and put on foil on plate. Drizzle with frosting made of powdered sugar, butter, milk over cookies while still warm.

SALTED PEANUT COOKIES

Tena Dahm

- | | |
|----------------------|---------------------|
| 3 c. flour | 3/4 c. white sugar |
| 1 tsp. soda | 2 eggs |
| 1 c. shortening | 1/2 c. coconut |
| 1 1/2 c. brown sugar | 1 c. salted peanuts |

Cream shortening and sugars well. Add well beaten eggs. Add flour mixed with soda. Add coconut and salted peanuts. Drop onto greased cookie sheet and flatten. Bake at 375° about 15 minutes.

SALTED PEANUT COOKIES

Joan Willemsen

- | | |
|-------------------------------|----------------------------|
| 1 c. shortening (part butter) | 1 tsp. soda |
| 2 c. brown sugar (packed) | 1 tsp. salt |
| 2 eggs | 2 c. quick cooking oatmeal |
| 2 c. flour | 1 c. Wheaties |
| 1 tsp. baking powder | 1 c. salted peanuts |

Cream shortening and sugar. Then add well beaten eggs. Sift flour once before measuring. Then sift baking powder, soda, and salt together. Add oatmeal, and blend in Wheaties and salted peanuts.

Christmas without Christ is as empty as a well without water.

SAND COOKIES

Mary Ann Olivier

1/2 c. lard <u>or</u> shortening	1 1/2 c. flour
1/2 c. butter	1/2 tsp. soda
1 c. white sugar	1/4 tsp. salt
1 tsp. vanilla	

Form into balls after mixing well. Press with fork lightly.
Bake at 375° for 8 minutes.

SANTA CLAUS COOKIES

Marie Bokhoven

1 c. brown sugar	1/2 tsp. baking soda
1 c. white sugar	1 tsp. baking powder
1 c. lard	1 tsp. cinnamon
2 eggs	1/2 tsp. nutmeg
Pinch of salt	3 c. flour

Mix in order given. Bake 10 minutes at 350°.

SNAP, CRACKLE AND POP CHOCOLATE CHIP COOKIES

Irene Vander Linden

1 3/4 c. flour	3/4 c. packed brown sugar
1 tsp. baking powder	2 eggs
1/2 tsp. salt	1 tsp. vanilla
1 c. softened oleo	2 c. Rice Krispies
3/4 c. sugar	1 (6 oz.) pkg. semi-sweet chocolate morsels

Stir together flour, salt, and soda; set aside. Measure oleo, white sugar, brown sugar, into large bowl. Beat till well blended. Add eggs and vanilla. Beat well. Add dry ingredients, mixing well. Stir in Rice Krispies and chocolate morsels. Drop by level measuring tablespoon onto greased baking sheets. Bake at 350° for 10 minutes or until lightly browned. Cool 1 minute before removing from sheets. Cool on wire racks.

SOUR CREAM COOKIES

Rita Veenstra

1 c. brown sugar	2 c. flour
1/2 c. oleo	1/2 tsp. soda
1 egg	2 tsp. baking powder
1/2 c. sour cream	Salt
1 c. nuts, black walnuts	1 tsp. vanilla
	Nutmeg <u>or</u> cinnamon, if desired

Place on greased cookie sheet and bake at 375° for 10 minutes.

SPECIAL OATMEAL COOKIES

Gertrude Vande Voort

1 c. shortening (lard <u>or</u> Crisco)	1 2/3 c. flour
1 c. white sugar	1 tsp. baking powder
1 c. brown sugar (packed)	1/2 tsp. soda
2 eggs	1/2 tsp. salt
1 tsp. vanilla	1 2/3 c. quick oatmeal
1/2 tsp. almond flavoring	1 c. raisins
1/2 tsp. butter flavoring	1 c. nuts, optional

Drop by teaspoonfuls on greased cookie sheet. Bake 10 to 12 minutes at 375°.

SPECIAL PEANUT BUTTER COOKIES

Anna Roose

1 c. butter <u>or</u> margarine	1 tsp. vanilla
1 c. crunchy peanut butter	2 1/2 c. flour
1 c. white sugar	1 tsp. baking powder
1 c. brown sugar	1 tsp. baking soda
2 eggs	1/2 tsp. salt
1 tsp. burnt sugar flavor	1 c. chocolate chips

Cream margarine, peanut butter, sugars, and flavorings, until fluffy. Beat in eggs. Add dry ingredients and stir into batter. Drop on cookie sheet and flatten with fork or glass dipped in sugar. Bake at 350° for 10 to 12 minutes.

SPRITZ COOKIES

Stella Pothoven

3/4 lb. sugar	1 lb. flour
3/4 lb. butter	1 egg
1/4 tsp. baking powder	1 tsp. vanilla

Mix thoroughly. Bake at 325° until light brown.

SUGAR COOKIES

Marie Blom

1 c. oil	5 c. flour
2 sticks oleo	1 tsp. cream of tartar
1 c. powdered sugar	1 tsp. soda
1 c. white sugar	1 tsp. vanilla
2 eggs	

Mix first five ingredients well. Add remaining ingredients. Drop by spoonfuls on cookie sheets. Press down with greased tumbler dipped in sugar. Bake at 350° for 8 minutes. These cookies are nice through the cookie press.

SUGAR COOKIES

Adriana Roose

1 lb. oleo	3 1/2 c. flour
2 c. sugar	1/2 tsp. salt
1 tsp. vanilla	1 tsp. soda

Cream oleo and sugar; add vanilla and then flour, salt, and soda. Can bake right away by dropping with spoon and pressing down a bit or chill dough, then make into rolls and refrigerate. Slice and bake at 350° for 10 to 15 minutes. For variation, add coconut and/or nuts.

SUGAR COOKIES

Bonnie Roose

2/3 c. sugar	1 tsp. salt
2/3 c. shortening	1 1/2 tsp. baking powder
2 eggs	1 tsp. vanilla
2 c. flour	

Mix shortening and sugar. Add eggs; add dry ingredients. Then add vanilla. Refrigerate. Roll out to 1/4 inch thick. Bake at 350° just until edges start to brown, about 10 minutes.

SUGAR COOKIES

Elizabeth Ryken

2 eggs	1 tsp. cream of tartar
1 c. powdered sugar	1 tsp. almond flavoring
1 c. granulated sugar	1 tsp. vanilla
1 c. cooking oil	1 tsp. baking soda
1 tsp. salt	4 1/2 c. flour

Mix together all ingredients and put in refrigerator until thoroughly chilled or overnight. Form dough into balls and dip in sugar; place on greased cookie sheet. Flatten with bottom of glass. Bake in 350° oven.

SUGAR COOKIES

Ruth Vande Voort

2 c. white sugar	1 tsp. soda
3 sticks oleo	1 T. hot water
1/2 c. Crisco	1 tsp. vanilla
3 c. flour	1 tsp. butter flavoring

Cream sugar and shortening. Add flour, soda dissolved in hot water, vanilla, and butter flavoring. Drop in small balls. Flatten with fork dipped in sugar each time. These freeze well.

SUGAR COOKIES

Leona Van Wyk

- | | |
|---|----------------------|
| 1 c. sugar | 1/2 tsp. baking soda |
| 1 c. lard (is the trick to
good cookies) | 1/4 tsp. salt |
| 2 c. sifted flour | 1 tsp. vanilla |
| 1/2 tsp. cream of tartar | 1 egg |

Mix all ingredients then form into balls. Press down with fork. Sprinkle with colored sugar. Bake 12 minutes at 350°.

SUGAR COOKIES

Rita Veenstra

- | | |
|--------------------------------------|------------------------|
| 1 1/2 c. sifted confectioners' sugar | 2 1/2 c. sifted flour |
| 1 c. butter | 1 tsp. cream of tartar |
| 1 tsp. vanilla | 1 tsp. soda |
| | 1 egg |

Cream first two, add egg and vanilla. Mix. Sift and stir in dry ingredients. Refrigerate 2-3 hours or more. Divide dough in half. Roll, cut and place on lightly greased baking sheet. Bake at 375° for 7 to 8 minutes.

TWO-TONE COOKIES

Rita Veenstra

- | | |
|----------------------------|--|
| 6 T. oleo | 1/2 c. sour cream |
| 1/2 c. brown sugar | 1 1/4 c. flour |
| 1/4 c. sugar | 1/4 tsp. baking soda |
| 1/2 tsp. vanilla | 1/4 c. chopped nuts |
| 1/4 tsp. red food coloring | 1 sq. (1 oz.) unsweetened
chocolate, melted |
| 1 egg | 1/2 tsp. salt |

Cream oleo, sugars, vanilla, and food coloring. Add egg and beat. Stir in sour cream. Sift together dry ingredients and gradually add to cream mixture. Stir in nuts. Divide dough in half and add chocolate to one half. Drop teaspoon of chocolate dough on ungreased cookie sheets. Drop teaspoon of red dough next to each chocolate mound. Bake at 375° for 10 to 15 minutes.

UNBELIEVEABLE PEANUT BUTTER COOKIES

Marie Blom

- | | |
|--------------------|---------------------------------|
| 1 c. peanut butter | 1 small egg |
| 1 c. sugar | 1/4 c. water (go easy on water) |

Mix and roll into balls. Place on ungreased cookie sheet. Bake 20 minutes at 300°. Wait 5 minutes before removing from cookie sheet. Cool.

WAFFLE COOKIES

Marie Blom

2 sticks oleo	2 c. flour
4 sq. chocolate	2 tsp. vanilla
4 eggs	Nuts, if desired
1 1/2 c. sugar	

FROSTING:

2 sq. chocolate	4 T. milk
4 T. oleo, melted	2 tsp. vanilla

Powdered sugar to thicken

Melt oleo and chocolate together. Add other ingredients. Drop by spoonful on medium hot waffle iron. Don't let iron get too hot. Bake less than one minute. Frost. These taste best when about 2 days old.

NO BAKE COOKIES

ALMOND BARK COOKIES

Mary Roose - Elizabeth Ryken

2 lb. white almond bark	2 c. miniature marshmallows
1 c. peanut butter	3 c. Rice Krispies
2 c. dry roasted peanuts	1 pkg. coconut chips, if desired

Melt bark in double boiler and add peanut butter, then other ingredients. Drop by spoonful on wax paper. Chill.

BON BON COOKIES

Marilou Ozinga

1/2 c. melted oleo	6 oz. chocolate stars candy
1 lb. powdered sugar	6 oz. chocolate chips
2 c. chunky peanut butter	1/2 bar paraffin
3 c. Rice Krispies	

Mix and chill oleo, sugar, peanut butter and Rice Krispies. Make into small balls and dip in melted chocolate and paraffin.

We call Sunday the Lord's Day,
yet use it as if it were our own.

BUTTERSCOTCH BON BONS

Ida Kloosterman

- | | |
|-----------------------------------|-----------------------------|
| 1 (6 oz.) pkg. butterscotch chips | 1 1/2 c. cornflakes |
| 1/2 c. peanut butter | 1 c. miniature marshmallows |
| | 1/2 c. candied fruit |

Melt butterscotch chips with peanut butter over hot water. Remove from water. Add remaining ingredients and mix until well coated. Drop by teaspoon onto wax paper. Chill until set.

CHOCOLATE LUMPIES (NO BAKE COOKIES)

Geneva Sheesley

- | | |
|--------------|---------------|
| 2 c. sugar | Pinch of salt |
| 1/4 c. cocoa | 1 stick oleo |
| 1/2 c. milk | |

Mix in pan and bring to a boil. Cook 1 1/4 minute. Remove from fire and add 3 cups oats, 1/2 cup peanut butter, crunchy. Beat while hot and drop on wax paper.

CHRISTMAS WREATH COOKIES

Donna Van Wyk

- | | |
|-----------------|----------------------------|
| 1 c. butter | 4 tsp. green food coloring |
| 60 marshmallows | 7 c. cornflakes |
| 1 tsp. vanilla | |

Combine first four ingredients in top of double boiler. Heat until well melted and well mixed. Pour mixture over cornflakes in a buttered bowl. Stir to coat well. On wax paper form into wreaths or trees. Decorate with red candies, silver balls, etc. (Peppermint candy especially tasty.)

CORNFLAKE COOKIES

Helen De Jong

- | | |
|------------------|----------------------------|
| 1 c. sugar | 2 c. crunchy peanut butter |
| 1 c. white syrup | 6 c. cornflakes |

Cook sugar and syrup together until hot. Do not boil. Add peanut butter; stir until mixed. Stir in cornflakes. Drop from spoon onto wax paper.

The Sunday Service prepares
for Monday Serving.

CRACKER COOKIES

Marilou Ozinga

1 can sweetened condensed milk 1/4 c. chopped nuts (walnuts
8 oz. pkg. chopped dates or pecans)

Town House or Ritz crackers

Cook milk and dates in double boiler until thick. Stir in nuts. Spread small amount on crackers. Put on cookie sheets and bake 6 minutes at 300°. Frost with dab of butter cream frosting. Makes 75 to 80. These freeze beautifully. Freeze in layers with wax paper.

DATE NUT ROLLS

Su Bokhoven

1/4 lb. margarine Pinch of salt
1 (8 oz.) pkg. dates, cut up 1 tsp. vanilla
1 c. chopped nuts 1 1/2 c. crisp rice cereal
1 c. sugar Confectioners' sugar

Melt margarine in large pan. Add dates, nuts, sugar, and salt. Cook for 10 minutes over low heat or until sugar dissolves. Remove from heat; add vanilla and cereal. Cool until mixture can be worked with hands. Shape into walnut-sized balls, or finger-sized rolls. Roll in confectioners' sugar. Enjoy!

DATE RICE KRISPIES COOKIES (NO BAKE)

Carol Fynaardt

30 dates 3 c. Rice Krispies
1 c. sugar 1/2 c. nuts
2 eggs, beaten Angel Flake coconut
1 T. oleo

Mix dates, sugar, eggs, and oleo together and cook for 5 minutes or more. Add Rice Krispies and nuts. Grease fingers and form balls and roll in coconut. Set aside to dry.

ENERGY CANDY COOKIES

Mrs. Steve Vos

1/2 c. honey 1 c. powdered milk
1/2 c. peanut butter 1/2 c. seedless raisins,
 optional

Mix well in a bowl and form a ball. Add more powdered milk if necessary. Knead on a board until stiff. Form into balls and roll in brown sugar if desired. Let stand for a couple of hours until hardened. Be sure to use powdered, not crystalline dry milk. A very nutritious, energy snack for kids of all ages.

KRISPY CONFECTIONS

Anna Roose

1/2 c. butter or margarine 1 (6 oz.) pkg. butterscotch chips
 1/2 c. peanut butter 2 tsp. burnt sugar flavoring
 3 1/2 c. miniature marshmallows 1 tsp. vanilla

Melt all the above over boiling water. Pour over 5 1/2 cups Rice Krispies in large bowl. Mix well. Press into 9 x 13 inch pan. Melt 6 to 8 ounce package chocolate chips, and spread over bars. Chill and cut into bars.

NO BAKE COOKIES

Grace Beyer

40 soda crackers (crushed) 1/2 c. peanut butter
 1/2 c. Grape Nuts
 Boil 3 minutes:
 2 c. sugar 2/3 c. milk

Pour boiled mixture over the first ingredients. Drop by teaspoon on wax paper.

NO BAKE COOKIES

Nancy Terpstra

2 c. sugar 1/2 c. oleo
 1/2 c. milk 3 T. cocoa

Bring to a rolling boil.

Stir in:

3 c. oatmeal 1 c. coconut
 1/2 c. nuts 1 tsp. vanilla

Drop by teaspoonfuls on cookie sheet and cool.

NO BAKE COOKIES

Betty Veenstra

1/2 c. Karo syrup 1 c. peanut butter
 1/2 c. white sugar 3 c. cornflakes

Heat syrup and sugar until sugar dissolves but do not boil. Remove from heat and add scant cup of peanut butter. Then stir in cornflakes. Drop by teaspoon on wax paper. Makes 30 cookies.

NO BAKE DATE COOKIES

Stella Pothoven

3/4 c. sugar 1 c. chopped dates
 1/2 c. oleo

Cook together until dates are soft. Add 2 cups Rice Krispies and 1/2 teaspoon vanilla. Shape into little balls and roll in 1/2 cup nuts, chopped fine, and 1/2 cup flaked coconut.

PEANUT BUTTER BON BONS

Ruth Vande Voort

- | | |
|-----------------------------------|----------------------|
| 3/4 c. fine graham cracker crumbs | 1 stick oleo |
| 2 c. powdered sugar | 1 c. chocolate chips |
| 1 c. peanut butter | 1/4 bar paraffin |

Melt oleo over low heat. Add peanut butter and blend well. Add crumbs and powdered sugar. Mix well and make into small balls. Chill for at least two hours. Dip balls in melted chocolate chips and paraffin.

PEANUT BUTTER RITZ COOKIES

Carrie Bloem

Put peanut butter between 2 Ritz crackers. Dip in melted chocolate or vanilla almond bark. Top vanilla cookies with colored sugars and chocolate cookies with nuts.

PEANUT CLUSTER COOKIES

Marilee Vander Wal

- | | |
|----------------------|-----------------------|
| 1/4 c. oleo | 6 oz. chocolate chips |
| 1 c. evaporated milk | 10 oz. salted peanuts |
| 2 c. sugar | Cheerios |
| 12 marshmallows | |

Boil oleo, milk, and sugar for 10 minutes. Add marshmallows and chips. Mix; then add peanuts and enough Cheerios to make it dry enough to stick together. Drop on wax paper and chill till firm. Delicious for kids.

PORCUPINES

Lois DeNooy

- | | |
|--------------------|------------------------|
| 1 c. chopped dates | 1 egg, slightly beaten |
| 1/2 c. oleo | 1 tsp. vanilla |
| Dash of salt | 2 1/2 c. Rice Krispies |
| 3/4 c. sugar | 1/2 c. nuts |

Cook dates, oleo, salt, sugar, and egg for 2 minutes. Add vanilla and stir in Rice Krispies and nuts. Form into balls and roll in coconut.

Christianity gives the biggest man
his biggest job.

UNBAKED COOKIES

Cheryl Roose

2 c. sugar

1/3 c. cocoa

1/2 c. butter

1/2 c. milk

Boil together one full minute.

Then add:

1/2 c. peanut butter

1 tsp. vanilla

3 c. oatmeal

Stir. Drop on wax paper.

UNBAKED FRUITCAKE

Kathy Van Drunen

2/3 c. Pet milk

1 c. mixed candied fruit (half
pineapple)

2 c. miniature marshmallows

6 T. frozen orange juice, 1/2
small can

1/4 c. candied cherries

4 c. fine graham cracker crumbs

3/4 c. cut up dates

1 tsp. cinnamon

1 c. seedless raisins (half
light and half dark)

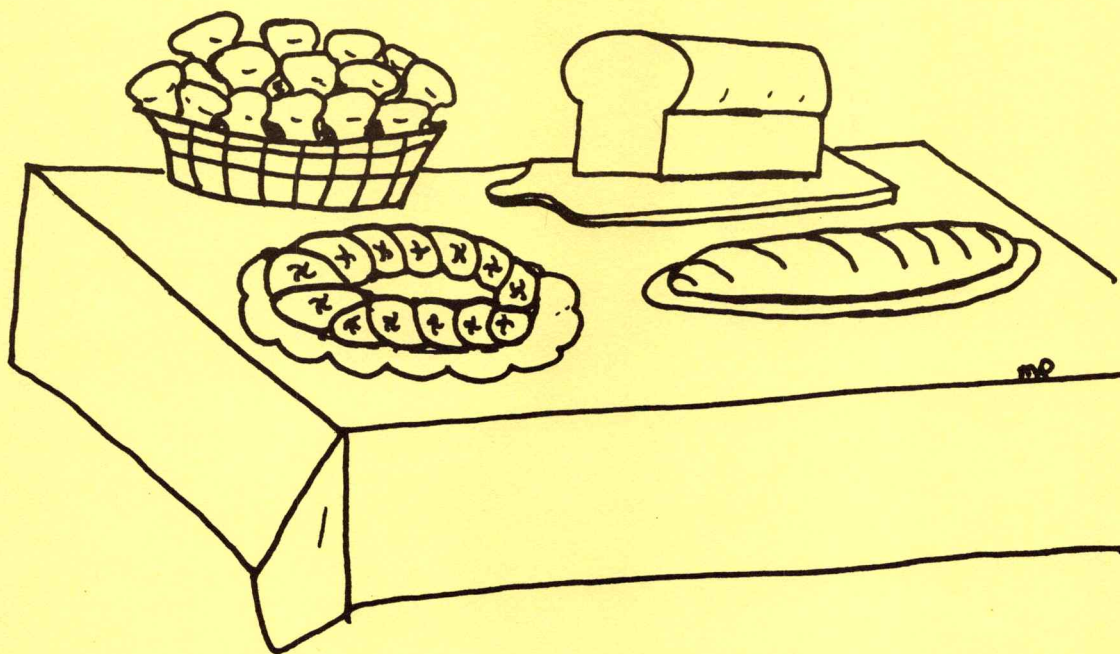
1 tsp. nutmeg

1/2 tsp. cloves

1 c. broken walnuts

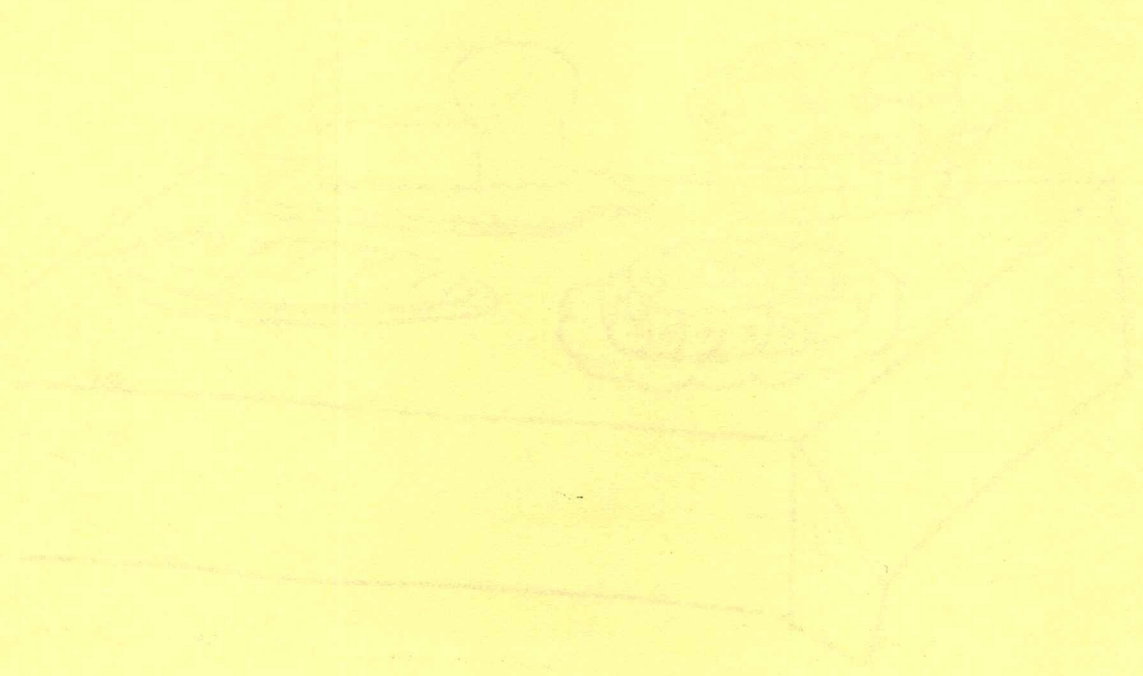
Stir in 3 quart saucepan over medium heat the milk, marshmallows and orange juice, (watch closely, as it burns easily), until marshmallows melt. Remove from heat and stir in dates, raisins, nuts, fruit. Then stir in until well blended, crumbs and spices. Press mixture firmly into 5 to 6 cup ring mold or one bread pan, lined with wax paper. Cover tightly. Chill at least 2 days. Makes 3 pounds. Double recipe fits in 9 inch angel food cake pan.

BREADS AND COFFEE CAKES



BEARDS

CARL



COFFEE CAKES

AN EASY PLEASING COFFEE CAKE

Gret Veenstra

- | | |
|---|----------------|
| 6 apples, pared and cubed,
or other fruit | 1/2 tsp. salt |
| 1 T. sugar <u>plus</u> a few drops
lemon juice | 2/3 c. oleo |
| 3 c. flour | 1 1/2 c. sugar |
| 4 tsp. baking powder | 3 eggs, beaten |
| | 1 1/2 c. milk |
| | 1 tsp. vanilla |

Be generous with your apples and cube enough for about 6 cupfuls. Toss in a bit of sugar and lemon juice and set aside.

Proceed with batter as for any cake using the next 8 ingredients. Butter and flour a 9 x 13 inch pan. Spread batter in pan and top with apples. Top with the following crumb topping.

CRUMB TOPPING:

- | | |
|------------------|---|
| 1 c. butter | 1 1/2 c. flour |
| 1 c. brown sugar | 2 tsp. cinnamon, according to
flavor |
| 1 c. white sugar | 1/4 tsp. nutmeg |

Bake at 350° for 45 minutes.

APPLE NUT COFFEE CAKE

Goldie De Nooy

- | | |
|----------------------|-------------------------------------|
| 1/2 c. shortening | 1/4 tsp. salt |
| 1 c. sugar | 1 c. sour cream <u>or</u> sour milk |
| 2 eggs | 2 c. finely chopped apples |
| 1 tsp. vanilla | 1/2 c. chopped nuts |
| 2 c. sifted flour | 1/2 c. brown sugar |
| 1 tsp. baking powder | 1 tsp. cinnamon |
| 1 tsp. baking soda | 2 T. melted butter |

Cream shortening and sugar. Add eggs and vanilla and beat well. Sift together dry ingredients and add to creamed mixture alternately with sour cream. Fold in apples. Spread batter in greased 13 x 9 x 2 inch baking pan. Combine nuts, brown sugar, cinnamon, and butter. Sprinkle over batter. Bake at 350° for 35 to 40 minutes.

Wisdom is knowing what to do next,
skill is knowing how to do it,
virtue is doing it.

BLUEBERRY COFFEE CAKE

Kathleen Fopma

1/2 c. shortening	2 c. flour
1/2 c. sugar	2 1/2 tsp. baking powder
1 egg, well beaten	1/4 tsp. salt
1/2 c. milk	1 can blueberry pie filling
1/2 tsp. blueberry flavoring	

Sift dry ingredients. Cream rest. Add dry ingredients, alternately with the milk. Spread in a 9 x 13 inch pan. Add flavoring to blueberry filling. Spread over thick batter. Sprinkle crumb topping over it:

1/2 c. sugar	1/2 tsp. cinnamon
1/2 c. flour	1/4 c. oleo, cut in

Bake at 350° for 45 to 50 minutes. Serve warm. Delicious with whipped cream.

BLUEBERRY COFFEE CAKE

Dorothy Van Kooten

1/2 c. butter <u>or</u> oleo	1 1/2 tsp. baking powder
3/4 c. sugar	1/2 c. milk
1 egg	1 c. blueberry pie filling
1 1/2 c. flour	1/2 tsp. salt

TOPPING:

1/2 c. brown sugar	1/2 c. nuts
2 T. melted oleo	1 1/2 T. flour
1 1/2 tsp. cinnamon	

Cream oleo and sugar. Add egg and beat well. Add dry ingredients alternately with milk. Pour half of batter into greased 8 x 8 inch pan. Cover with blueberries. Add rest of batter and cover with topping. Bake at 350° for about 50 minutes. Top with Cool Whip.

MAKING FRIENDS

A Student

1 cup friendliness	1 bottle of helpfulness
2 cups being nice	4 cups sharing

Mix the helpfulness with the friendliness until you draw his attention. Then add the two cups being nice. Mix very well. Then add two cups sharing, and if it still doesn't work, add two more.

BUTTER-RUM COFFEE CAKE

Debra Bruxvoort

1 pkg. yellow cake mix	4 eggs
1 pkg. vanilla instant pudding	1/2 tsp. rum flavoring
3/4 c. oil	1/2 tsp. butter flavoring
3/4 c. water	

Beat five minutes. Oil bundt or angel food cake pan and dust with a cinnamon-sugar mixture: 1 cup (scant) sugar, 2 teaspoons cinnamon and 1/4 cup chopped nuts.

Pour 1/3 cake batter into pan; sprinkle with cinnamon mixture. Repeat until batter is gone, top with cinnamon mixture. Bake 55 to 60 minutes at 350°. Cool for 8 minutes, then invert. Glaze with one cup powdered sugar, 1 teaspoon vanilla, 3 teaspoons milk.

CHRISTMAS COFFEE CAKE

Gertrude Vande Voort

1 loaf frozen white bread dough	1/4 c. chopped candied cherries
1/3 c. powdered sugar	<u>or</u> candied fruit
3 T. softened butter	1/4 c. seedless raisins
1/2 c. chopped walnuts, almonds	1/2 tsp. lemon extract
<u>or</u> pecans	Powdered sugar frosting

In its original package or plastic wrap, let the dough thaw and reach room temperature. In small mixing bowl, cream powdered sugar and butter. Mix in nuts, cherries, raisins, and lemon extract. Set aside.

Roll dough into 14 x 8 inch rectangle. Spread filling to within one inch of edges. Starting from longest side, roll dough in jelly roll fashion. Pinch to seal seam. Place on greased baking sheet seam side down. Cut slashes one inch apart and 2/3 of the way through roll. Pull slices out alternately to the right and to the left. Turn each slice on its side to show filling. Cover and let rise until double in size. Bake at 350° for 30 to 40 minutes or until golden brown. Cool on wire rack. Frost with powdered sugar frosting and garnish with red or green cherries. Makes 12 servings, one 1 1/2 inch slice per serving.

When all is said and done,
more is usually said than done!

COFFEE CAKE

Alva De Boef

Yellow cake mix 1 T. butter
 3/4 c. water 4 eggs
 3/4 c. salad oil 1 pkg. vanilla pudding

Beat for 8 minutes or less. Mix together 1/2 cup sugar and 2 teaspoons cinnamon. Put 1/2 batter in pan and 1/2 cinnamon mixture over it. Then put other 1/2 batter and then the rest of the cinnamon mixture over it. Put in greased and floured bundt cake pan. Bake 50 minutes at 350°.

COFFEE CAKE

Cheryl Roose

1/4 c. shortening 1/2 c. milk
 3/4 c. sugar 1 1/2 c. flour
 1 egg 2 tsp. baking powder

Cream shortening, sugar, and add egg. Then add dry ingredients. Put in greased 9 x 9 inch pan. Mix together cinnamon and sugar and sprinkle on top. Swirl around with knife. Bake at 350° for 20 minutes or till done.

COFFEE CAKE

Elizabeth Ryken

1 pkg. butter brickle cake mix 1/2 c. salad oil
 1 pkg. instant coconut cream 1 c. hot water
 pudding mix 1/4 tsp. vanilla
 4 eggs, beaten 1/4 T. poppy seeds

Mix everything in a bowl and beat at low speed about 5 minutes. The poppy seeds go in last. Bake in 3 pans at 325° for 30 minutes. Frost with thin icing if desired.

EASY COFFEE CAKE

Edie Ryken

1 pkg. white or yellow cake mix 3/4 c. water
 1 pkg. instant vanilla pudding 4 eggs
 2/3 c. cooking oil

Combine all ingredients and beat 10 minutes. Pour into well greased bundt or angel food cake pan. Mix together 1/4 cup sugar, 1/2 tablespoon cocoa, 1/2 teaspoon cinnamon. Pour over batter in pan and swirl in. Bake at 350° for 50 to 60 minutes. Drizzle with powdered sugar icing when cooled, if desired.

FRENCH COFFEE CAKE

Mary Ann Olivier

1/2 lb. oleo	1 large can evaporated milk
2 c. sugar	1 tsp. vanilla
3 c. flour	1 c. reserved crumbs
3 tsp. baking powder	1 tsp. cinnamon
1/4 tsp. salt	1/2 c. brown sugar
2 eggs	1/2 c. nuts

Mix together oleo, sugar, flour, baking powder and salt to smooth consistency. Reserve one cup for topping. Add eggs, milk and vanilla to crumbly mixture. Mix well. Pour into 9 x 13 inch pan. Sprinkle with reserved crumbs and top with cinnamon, sugar, and nuts which have been combined. Bake at 350° for 35 to 40 minutes. In glass dish bake at 325°.

MAKE AHEAD COFFEE CAKE

Kathy Van Drunen

2/3 c. margarine	1/2 tsp. salt
1 c. sugar	1/2 tsp. cinnamon
1/2 c. brown sugar	1 c. buttermilk <u>or</u> sour milk
2 well beaten eggs	1/2 c. brown sugar
2 c. sifted flour	1/2 c. chopped nuts
1 tsp. baking powder	1/4 tsp. cinnamon <u>or</u> nutmeg
1 tsp. soda	

Cream margarine and sugars; add eggs. Sift together dry ingredients and mix in, alternately with buttermilk. Pour into 9 x 13 inch pan and top with brown sugar, nuts, and cinnamon. Cover with wax paper and refrigerate until ready to bake. (Make this the night before.) Bake at 350° for 35 minutes. Makes 12 servings.

Take a Cup of Kindness

Mix it well with Love,

Add a lot of Patience

And Faith in God above,

Sprinkle very generously

With Joy and Thanks and Cheer--

And you'll have lots of "Angel Food"

to feast on all the year.

ONE STEP TROPICAL COFFEE CAKE

Marie Bokhoven

1 1/2 c. flour	2 eggs
1 c. sugar	3/4 c. well drained mandarin
2 tsp. baking powder	oranges
1/2 tsp. salt	1 c. coconut <u>or</u> chopped nuts
8 oz. carton orange <u>or</u> peach	1/3 c. sugar
yogurt	1 tsp. cinnamon
1/2 c. cooking oil	

Lightly spoon flour into measuring cup. Level off. Combine first seven ingredients in large bowl. Stir 70 to 80 strokes until well blended. Pour into greased 8 or 9 inch square pan. Spoon mandarin oranges over batter. Combine coconut, sugar, and cinnamon in small bowl. Sprinkle over oranges. Bake at 350° for 35 to 45 minutes until toothpick inserted in center comes out clean. Serve warm or cold.

PECAN COFFEE CAKE

Marie Blom

Cream:

1/2 c. butter

1 c. sugar

Sift:

2 c. flour

1 tsp. baking powder

1 tsp. soda

Add:

2 eggs

1 c. commercial sour cream

1/2 tsp. salt

1 tsp. vanilla

TOPPING:

1/3 c. brown sugar

1 tsp. cinnamon

1/4 c. white sugar

1 c. pecans

Put 1/2 of batter in baking dish and sprinkle with 1/2 of the topping, then rest of batter. Sprinkle topping on top. Bake at 325° for 25 to 30 minutes.

About the only thing
that comes to she who waits -
gray hair!

PERFECT QUICK COFFEE CAKE

Mrs. Steve Vos

- | | |
|-----------------------------------|----------------------|
| 4 T. shortening, butter <u>or</u> | 1/2 c. sugar |
| margarine | 3 tsp. baking powder |
| 1 egg | 1/2 tsp. salt |
| 1/2 c. milk | 2 T. sugar |
| 1 c. sifted all-purpose flour | 1/2 tsp. cinnamon |

Melt the shortening and cool slightly. Then mix with beaten egg and milk. Sift flour, 1/2 cup sugar, baking powder, and salt together 2 or 3 times. Add liquid ingredients and mix only until combined. Do not beat. Pour into greased 8 inch square pan and sprinkle the topping mixture of cinnamon and sugar over it. Bake at 375° for 15 to 20 minutes.

PINEAPPLE COCONUT COFFEE CAKE

Carol Fynaardt

- | | |
|---|---------------|
| 2 eggs | 2 c. flour |
| 2 c. sugar | 1 tsp. soda |
| 2 c. plus juice of crushed
pineapple | 1/2 tsp. salt |

Beat eggs till light and fluffy. Gradually beat in sugar. Sift dry ingredients and blend in first mixture. Stir in pineapple and mix well. Pour in greased 9 x 13 inch pan. Bake at 350° for 35 to 45 minutes. When done spread on top while HOT 1/2 cup oleo, 1 cup coconut, 1 cup nuts, 1/2 cup evaporated milk or cream, and one cup sugar which has been mixed together on top of stove and pour over hot cake.

QUICK BANANA COFFEE CAKE

Mrs. Dennis Vos

- | | |
|------------------------------|-----------------------------|
| 2 c. all-purpose biscuit mix | 2 eggs |
| 1/4 c. sugar | 1 1/2 c. mashed bananas (5) |
| 1/4 tsp. soda | 1/2 c. raisins |
| 1 tsp. grated orange rind | 1/2 c. diced banana (1) |
| 1/4 c. oleo | |

Mix well in large bowl, biscuit mix, sugar, soda, and orange rind. Cut in oleo till it resembles coarse meal. In another bowl beat eggs; stir in mashed bananas. Add to dry ingredients. Stir until moistened. Stir in raisins and diced banana. Bake in nine inch pan at 350° for 40 to 45 minutes. Top with orange glaze.

SUGAR NUT COFFEE CAKE

Wilma Terpstra

1/4 c. oleo	2 cans refrigerator biscuits
1/4 c. brown sugar	1/4 stick oleo, melted
1/4 c. chopped nuts	1/2 c. sugar
1/4 c. quartered maraschino cherries	1 tsp. cinnamon

In 9 inch ring mold, melt scant 1/4 cup oleo. Stir in brown sugar, nuts, and cherries. Roll biscuits into 20 balls. Roll balls in 1/4 stick melted oleo, and then in sugar-cinnamon mixture. Place in ring mold. Sprinkle remaining cinnamon mixture over the top. Bake at 400° for 20 to 25 minutes. Invert on a plate and let stand a few minutes before serving.

QUICK BREADS

ANISE BREAD

Kathy Van Drunen

2 eggs	4 small c. brown sugar, not packed
1 T. honey <u>or</u> syrup	4 c. flour
4 T. syrup	4 tsp. baking powder
1 1/2 c. milk	2 tsp. anise seed
	Pinch of salt

Beat eggs. Add honey, syrup, milk, and sugar. Then add dry ingredients. Mix well. Pour into 2 loaf pans. Bake at 350° for 50 to 60 minutes.

APPLE BREAD

Wilma Terpstra

1 c. shortening	2 c. unsifted flour
1 tsp. butter flavoring	1/4 tsp. salt
1 c. sugar	1 tsp. soda
2 eggs	1 c. raw apples, chopped, unpeeled
2 T. sour milk	1/2 c. nuts
1 tsp. vanilla	

Cream shortening, flavoring, and sugar. Add eggs, milk, and vanilla. Sift dry ingredients and add to first mixture. Then add apples and nuts. Bake in greased loaf pan at 350° for one hour and 15 minutes.

APPLE BREAD

Gladys Vander Molen

1/2 c. shortening	1/2 tsp. salt
1 c. sugar	2 tsp. baking powder
2 eggs	2 T. milk
1 tsp. vanilla	2 c. finely chopped apple
2 c. flour	1/4 c. nuts

GLAZE:

1/2 c. powdered sugar	2 T. butter, melted
1 T. water	

Cream shortening, sugar, eggs, and vanilla. Sift dry ingredients. Mix all together until well blended. Pour batter into 9 x 5 x 4 inch loaf pan. Bake at 350° about 1 hour. Glaze after removing from oven while still somewhat warm with icing over top and let drizzle down sides.

Glaze - Pour over bread; allow to drizzle down sides. Let dry then wrap or cover.

APPLE BREAD

Mary Ann Olivier

1/2 c. oleo	1/2 tsp. salt
1 c. sugar	2 c. flour
2 eggs	2 c. chopped apples
2 T. sour milk	1 tsp. vanilla
1 tsp. soda	

TOPPING:

2 T. butter	3 T. flour
3 T. sugar	1 tsp. cinnamon

Mix oleo, sugar, and eggs; add milk and soda. Sift flour and salt and mix with other ingredients. Add chopped apples and vanilla. Put in greased loaf pans. Prepare topping and pour over top of loaves before baking. Bake at 325° for 20 minutes. Turn down to 300° for 40 minutes longer.

If you wonder where the
younger generation is headed,
look where it came from.

APPLESAUCE RAISIN LOAF

Sylvia Nieuwsma

1/2 c. shortening	1 tsp. soda
1 c. sugar	1 c. hot applesauce
1 egg	1/2 c. nutmeats
1 1/2 c. flour	1 c. raisins
1/2 tsp. cinnamon	1 tsp. vanilla
1/2 tsp. cloves	

Cream butter and sugar; add egg well beaten. Stir in applesauce in which soda has been dissolved. Add raisins and nutmeats then dry ingredients which have been sifted together. Add flavoring and pour into loaf pan. Bake at 350° for 45 minutes to one hour.

TOPPING:

2 T. melted oleo	1/2 c. powdered sugar
1 T. water	

Mix together and pour over top of warm bread.

BANANA LOAF

Tena Dahm

2 c. flour	1 c. sugar
1 c. mashed bananas	1/2 tsp. soda
1 tsp. baking powder	3 T. milk
1/2 c. butter	1/2 c. nutmeats
1 egg	

Cream butter. Add sugar gradually. Add beaten eggs. Combine the soda, milk, and banana pulp. Add to the butter and sugar mixture. Add baking powder and flour. Add nutmeats. Pour into well greased loaf pan. Bake for 40 minutes at 350°.

BANANA NUT BREAD

Leona Van Wyk

1 1/2 c. sugar	Pinch of salt
1/2 c. butter	1/2 c. nuts
2 eggs	5 T. milk
3 bananas, mashed	2 c. cake flour
1 tsp. soda	

Mix altogether in mixer. Put in 2 greased loaf pans. Sprinkle sugar on top of loaf. Bake one hour at 350°.

BOSTON BROWN BREAD

Rachel Vander Molen

2 c. bran	2 1/2 c. flour
2 c. sour milk	1 c. sugar
1 c. raisins	2 tsp. soda
2 T. molasses	1/2 tsp. salt
1/2 c. oil	

Mix the bran, milk, raisins, molasses, and oil, letting it stand 15 minutes. Add dry ingredients and mix. Put in greased No. 2 tin cans 1/2 full. Bake one hour at 350°. Makes four cans.

CARROT BREAD

Helen Roose

2 c. sugar	2 tsp. vanilla
1 1/2 c. salad oil	2 tsp. soda
4 eggs	1/2 tsp. salt
2 c. flour	1 tsp. cinnamon
3 c. shredded carrots	

Mix altogether. Put in 3 loaf pans. Bake 40 to 45 minutes at 350°.

CARROT BREAD

Twila DeJong

1 c. sugar	1 tsp. cinnamon
2/3 c. salad oil	1 tsp. soda
2 beaten eggs	1/2 tsp. salt
1 1/2 c. flour	1 c. grated carrots
1 tsp. baking powder	1/2 c. nuts

Blend together sugar and oil and add the beaten eggs. Combine dry ingredients and add to egg mixture. Stir in carrots and nuts just to mix. Pour into a 9 x 5 x 3 inch greased loaf pan and bake for 55 minutes at 350°.

CHERRY PECAN BREAD

Donna Van Wyk

1 c. sugar	3 tsp. baking powder
1/4 c. butter; 1 egg	1/2 tsp. soda; 1/2 tsp. salt
2 c. flour	3/4 c. chopped pecans
1/4 tsp. cherry flavoring	1 small jar maraschino cherries
1 tsp. orange flavoring	3/4 c. liquid

Cream sugar, butter, egg until fluffy. Add cherry juice, water, flavoring, then dry ingredients. Stir until well blended. Place batter in 9 x 5 x 3 inch loaf pan that has been greased and floured. Bake one hour at 350°.

CINNAMON BREAD

Mary Roose

1/4 c. oil	1 tsp. soda
1 c. sugar	2 c. flour
1 egg	1/2 tsp. salt
1 c. buttermilk	

1/2 c. sugar	1 tsp. cinnamon
--------------	-----------------

Cream oil and one cup sugar until fluffy. Add egg; continue beating. Dissolve soda in buttermilk; add alternately with flour. Mix until blended. In a well greased 4 x 8 1/2 x 3 inch pan, pour 1/2 the batter then sprinkle 1/2 the cinnamon-sugar mixture. Repeat remaining sugar-batter layers. Swirl through the batter with a table knife making sure all sugar is off the top. Bake 50 to 60 minutes at 325°.

CINNAMON LOAF BREAD

Su Bokhoven - Mrs. Lois Klyn

1 egg	1/2 tsp. salt
1/4 c. salad oil	2 c. flour
1 c. white sugar	1/2 c. white sugar
1 c. buttermilk	1 T. cinnamon
1 tsp. soda	Nuts

Mix all except 1/2 cup white sugar, cinnamon and nuts. Pour half the batter in large buttered loaf pan. Then add half the cinnamon topping mixture, then remaining batter, and top with remaining cinnamon topping. Bake 50 to 60 minutes at 325°.

CINNAMON SWIRL APPLE BREAD

Lois Hoksbergen

1 pkg. Pillsbury hot roll mix	1/4 c. sugar
3/4 c. very warm water	1 1/2 tsp. cinnamon
1 tsp. orange flavored instant breakfast drink	1 tsp. orange flavored instant breakfast drink
1/2 c. (1 small) peeled, finely chopped apple	1 T. melted butter
1 egg	

In large bowl, dissolve yeast from hot roll mix in water; stir in 1 teaspoon instant orange drink, apple, egg. Add flour mixture, blend well. Cover; let rise in warm place until light and doubled in size, 45-60 minutes. Grease (not oil) 9x5 or 8x4 inch loaf pan. On well floured surface, toss dough until no longer sticky. Press or roll out dough to 12x7 inch rectangle. Combine sugar, cinnamon, 1 teaspoon instant orange drink; reserve 1 1/2 teaspoons; sprinkle rest over dough. Starting with shorter side roll up tightly; seal

Continued Next Page.

CINNAMON SWIRL APPLE BREAD (Continued).

edges. Place sealed side down in greased pan. Cover, let rise in warm place till light and doubled in size, 45-60 minutes. Pre-heat oven to 350°. Bake 40-45 minutes until golden brown. Immediately remove from pan. Brush with butter; sprinkle with reserved sugar mixture.

DATE BREAD

Mrs. Gerrit A. DeJong

1 c. chopped dates	1 tsp. vanilla
1 c. boiling water	1 1/2 c. flour
3 T. butter	1 tsp. soda
1 c. sugar	1 tsp. salt
1 egg	1/2 c. nutmeats

Put water on dates; set aside until rest is mixed. Mix in usual way, adding date mixture and nuts last. Some date liquid may be added earlier. Put in greased and floured loaf pan or double recipe and put in 3 smaller pans which makes a nicer size loaf.

DATE COFFEE BREAD

Carol Fynaardt

1 c. chopped dates	1 tsp. soda
1/2 c. raisins	1 c. boiling coffee
1 T. oleo	1 c. sugar
1 egg	1 1/2 c. sifted flour
1 tsp. vanilla	1/4 tsp. salt
1/4 c. nuts, optional	

Sprinkle soda on dates and raisins, then pour boiling coffee over them. Combine remaining ingredients, adding dates and nuts last. Pour into greased pan. Bake at 350° for one hour.

No kitchen is a kitchen
 However white the walls
 Without the small inspectors
 In dress or overalls
 Who file discretely in
 With tender glances drowning
 To ask you how you've been
 And check on what is browning.

DATE AND NUT BREAD

Mrs. Steve Vos

3/4 c. chopped walnuts	3/4 c. boiling water
1 c. cut up pitted dates	2 eggs
1 1/2 tsp. baking soda	1 tsp. vanilla flavoring
1/2 tsp. salt	1 c. white sugar
3 T. shortening	1 1/2 c. sifted all-purpose flour

With fork, mix walnuts, dates, soda, and salt. Add shortening and water and let stand 20 minutes. Heat oven to 350°. Grease loaf pan. With fork, beat eggs; then add vanilla. Combine sugar and flour and beat into the eggs. Mix in date mixture just until blended; turn into pan. Bake one hour and 5 minutes, or until done. Cool in pan 10 minutes; remove. Cool overnight before slicing.

EXCELLENT PUMPKIN BREAD

Mrs. Steve Vos

3 c. sugar	1 1/2 tsp. salt
4 eggs	3/4 tsp. nutmeg
1 c. salad oil	1/2 tsp. allspice
1 tsp. butter flavoring	2 tsp. soda
2 c. pumpkin	2/3 c. water
3 1/2 c. flour	1/2 tsp. burnt sugar flavoring
1 tsp. cinnamon	1/2 tsp. orange flavoring
	1 c. nuts

Cream sugar, eggs, oil, and butter flavoring. Add pumpkin. Sift dry ingredients together. Blend water and burnt sugar and orange flavorings and stir in alternately with dry ingredients. Add nuts. Bake in greased and floured pans filled 2/3 full. Bake at 350° until done, about 45 minutes in loaf pan. Makes four 7 x 3 x 2 inch pans.

FRUIT BREAD

Lois DeNooy

7 T. milk	1 tsp. soda
1/2 c. oleo	1/4 c. undrained crushed pineapple
2 eggs	1/4 c. chopped cherries
1 c. sugar	2 bananas, mashed
2 c. flour	1/2 c. nuts
1 tsp. salt	

Cream milk, oleo, and eggs; add dry ingredients. Stir in fruit and nuts. Bake in greased and floured loaf pans for 45 minutes at 350°.

FRUIT BREAD

Mary Ann Olivier

1/2 c. butter	2 c. sifted flour
1 c. sugar	1 tsp. soda
2 eggs	1/4 c. chocolate chips
3 ripe bananas, mashed	1/4 c. nuts, optional
1/2 c. maraschino cherries	

Mix together and bake at 350° for 40 minutes.

HOBO BREAD

Marilee Vander Wal

2 c. raisins	1/4 c. oil
4 tsp. soda	1 tsp. salt
2 c. hot water	2 eggs
1 c. bran, optional	3 to 4 c. flour
2 c. sugar	

Pour hot water over the raisins and soda. Cover; let stand overnight. Next morning, add sugar, oil, salt, eggs, and flour. Mix well. Pour into loaf pans or one pound coffee cans, well greased and floured. Bake at 350° for one hour 10 minutes or less. Leave in cans 10 minutes before removing. Freezes very well.

HOLIDAY BREAD

Gladys Vander Molen - Elizabeth Ryken

1 (15 oz.) pkg. white seedless raisins	1 tsp. vanilla
1 lb. chopped dates	5 1/2 c. flour
2 1/4 c. water	4 tsp. soda
4 T. shortening	1 tsp. salt
2 c. white sugar	32 maraschino cherries
2 eggs	1 (No. 2) can crushed pineapple
	1 c. chopped nuts

Boil raisins in 2 1/4 cups water for 15 minutes; add chopped dates; set aside. Mix together the rest of the ingredients in a large bowl. Add dates and raisins with liquid to this mixture. Put in cans or loaf pans. Makes 3 to 4 loaves or 9 to 10 cans. Bake at 350° for 45 to 60 minutes. Very delicious and moist. Freezes well.

No man stumbles if he is on his knees.

MOIST FRUIT BREAD

Twila DeJong

1/2 c. softened butter	2 c. flour
1 c. sugar	2 bananas, mashed
2 eggs	1/4 c. drained crushed
1/4 c. milk	pineapple
1/2 tsp. salt	1/4 c. maraschino cherries, cut
1 tsp. soda	up
	1/4 c. chopped nuts

Cream butter and sugar; add eggs and milk. Add dry ingredients. Add fruit and nuts, stir as little as possible. Pour into greased and floured loaf pan, 9 x 5 x 3 inch. Let stand 10 minutes before baking 50 to 60 minutes at 350°.

OATMEAL BREAD

Alma Vos - Marie Blom

2 c. quick oatmeal	2 tsp. soda
1 c. oleo	1 c. nuts
2 c. hot water	Dash of cloves
3 1/2 c. brown sugar	Dash of nutmeg
4 beaten eggs	2 tsp. cinnamon
2 c. flour	

Pour hot water over oatmeal and oleo. Let stand 1/2 hour. Combine with remaining ingredients and bake one hour in 350° to 375° oven. Makes 2 loaves.

OATMEAL DATE LOAF

Adriana Roose

1 c. boiling water	1/2 c. chopped nuts
1 c. quick oats	1 c. flour
1/2 c. shortening	1 tsp. soda
1 c. brown sugar	1/2 tsp. cinnamon
1/2 c. white sugar	1 tsp. salt
2 eggs	1/2 tsp. cloves
1/2 c. chopped dates	

Pour boiling water over oats. Cool to lukewarm. Beat together shortening, sugars, and eggs. Add dates and nuts, then oatmeal mixture and mix well. Sift together dry ingredients and stir in. Bake in one large or two small loaf pans which have been greased and floured. Bake about 60 minutes at 350°.

ORANGE BLUEBERRY BREAD

Geneva Rozenboom

- | | |
|------------------------------|------------------------------|
| 2 T. oleo | 1 c. sugar |
| 1/4 c. boiling water | 2 c. flour |
| 3 tsp. orange rind, optional | 1 tsp. soda |
| 1/2 c. orange juice | 1 c. fresh or canned drained |
| 1 egg, beaten | blueberries |

Melt oleo in boiling water. Add all other ingredients and mix well. Pour into loaf pan and bake one hour at 350°. Cool slightly and frost with one tablespoon orange juice and 1/2 cup powdered sugar.

PINEAPPLE CARROT BREAD

Iris Vander Wal

- | | |
|------------------------------------|-----------------------------|
| 3 eggs | 1 c. chopped nuts, optional |
| 2 c. sugar | 2 tsp. vanilla |
| 1 c. cooking oil | 3 c. flour |
| 1 c. grated carrots | 1 1/2 tsp. cinnamon |
| 1 c. crushed pineapple,
drained | 1/2 tsp. salt |
| | 1 tsp. soda |

Beat the eggs; add sugar, oil, and vanilla. Sift the dry ingredients together and blend into the first mixture. Stir in the pineapple, carrots, and nuts. Pour into 3 well greased small loaf pans. Bake for 45 to 50 minutes at 350°.

POPPY SEED BREAD

Helen Roose

- | | |
|----------------|--------------------------------|
| 2 c. sugar | 1 1/2 tsp. soda |
| 1 1/2 c. oil | 1/2 tsp. salt |
| 1 tsp. vanilla | 1 (13 oz.) can evaporated milk |
| 4 eggs | 1 can poppy seed |
| 3 c. flour | 1 c. chopped nuts |

Cream sugar and oil. Add vanilla and eggs. Beat well. Add dry ingredients alternately with milk. Add poppy seed and nuts. Bake in ungreased tube pan, loaf pans, or round cans, at 350° for one hour.

POPPY SEED BREAD

Mrs. Steve Vos

- | | |
|--------------------------------------|--------------------|
| 1 yellow cake mix | 1 c. hot water |
| 1 pkg. coconut cream instant pudding | 1/2 c. cooking oil |
| 4 eggs | 1/4 c. poppy seeds |

Beat for 3 minutes. Put in 2 pans and bake at 350° for 40 to 50 minutes.

PRUNE BREAD

Mrs. Kenneth DeJong

- | | |
|---------------------|--------------------------|
| 3 T. oleo | 1 c. white sugar |
| 2 eggs, well beaten | 1 jar junior food prunes |
| 1 1/2 c. flour | 1 tsp. soda |
| 1/4 tsp. salt | 1/2 c. milk |
| 1/2 c. chopped nuts | |

Cream oleo and sugar together. Add eggs and prunes. Sift flour, soda, and salt. Add flour to prune mixture. Then milk and chopped nuts. Pour into greased loaf pan and bake 45 minutes to one hour at 350°.

PUMPKIN BREAD

Helen DeJong

- | | |
|----------------------|-----------------|
| 4 eggs | 3 1/2 c. flour |
| 3 c. sugar | 2 tsp. soda |
| 1 can pumpkin (2 c.) | 1 1/2 tsp. salt |
| 1 c. Wesson oil | 1 tsp. cinnamon |
| 1/2 c. water | 1 tsp. nutmeg |

Beat eggs; add sugar. Add pumpkin, oil, and water; beat to mix. Add sifted dry ingredients; mix till blended well. Add nuts if desired. Bake at 350° for one hour or till done if using large loaf pans; 45 minutes or till done if using small loaf pans.

PUMPKIN BREAD

Marcia DeJong

- | | |
|----------------|-------------------------|
| 2 c. pumpkin | 2/3 c. water |
| 3 c. sugar | 1 1/2 tsp. salt |
| 3 1/3 c. flour | 2 tsp. soda |
| 1 c. salad oil | 1 tsp. cinnamon |
| 4 eggs | 1 tsp. nutmeg, optional |

Mix all together. This makes four loaves of moist bread. Bake at 350° for 40 to 50 minutes or until done. This freezes well.

PUMPKIN BREAD

Nancy Terpstra

- | | |
|-----------------|----------------|
| 3 c. sugar | 1 tsp. nutmeg |
| 1 c. salad oil | 2/3 c. water |
| 4 eggs | 1 c. pumpkin |
| 1 1/4 tsp. salt | 3 1/2 c. flour |
| 1 tsp. cinnamon | 2 tsp. soda |

Makes two loaves. Bake one hour at 350°.

RHUBARB BREAD

Marilyn Vander Linden

- | | |
|--------------------------|-------------------------------|
| 1 1/2 c. brown sugar | 1 tsp. soda |
| 2/3 c. liquid shortening | 1 tsp. vanilla |
| 1 egg | 2 1/2 c. flour |
| 1 c. sour milk | 1 1/2 c. finely diced rhubarb |
| 1 tsp. salt | 1/2 c. chopped nuts |

Cream sugar and shortening. Stir in egg, milk, and vanilla. Add sifted dry ingredients. Stir in rhubarb and nuts. Pour into 2 greased loaf pans. Combine 1/2 cup sugar and one tablespoon melted butter, 1/2 teaspoon cinnamon. Sprinkle on top of loaves. Bake at 325° for about 40 minutes. Remove from pans after 2 or 3 minutes.

VERSATILE SHORTCAKE

Lois Hoksbergen

- | | |
|------------------------|----------------------|
| 4 eggs, lightly beaten | 2 tsp. baking powder |
| 1 tsp. salt | 2 c. flour |
| 2 c. sugar | 2 tsp. vanilla |

To lightly beaten eggs add sugar and beat until very stiff; add salt, baking powder, flour and vanilla. Lastly add 1 cup boiling water and beat. Bake at 350° for about 30 minutes or until done. Very good topped with fresh or frozen strawberries and whipped cream or ice cream. Or use any kind of fruit.

YELLOW BREAD

Carol Fynaardt

- | | |
|--------------------------------|-----------------------|
| 1 pkg. yellow cake mix | 4 eggs |
| 1 pkg. instant vanilla pudding | 1 tsp. butter extract |
| 3/4 c. oil | 3/4 c. water |

Mix in order given. Beat 7 minutes at high speed. Put 1/2 batter in 2 bread pans and mix 1/2 cup sugar with 2 teaspoons cinnamon together and then sprinkle this over first half of batter. Then pour remaining batter on top. Bake at 350° for one hour.

ZUCCHINI BREAD

Mrs. Gerrit A. DeJong

- | | |
|--|--------------------------|
| 1 c. firmly packed brown sugar | 1 c. finely chopped nuts |
| 1 c. cooking oil | 1 c. sugar |
| 2 c. coarsely grated unpeeled zucchini | 3 eggs |
| 2 1/2 c. flour | 2 tsp. baking soda |
| 1/2 c. oatmeal | 2 tsp. salt |
| 1/2 T. maple extract | 1/2 tsp. baking powder |

Combine eggs, oil, sugar, and extract in bowl; beat until thick and foamy. Stir in zucchini. In another bowl combine flour, baking soda, salt, and baking powder. Sift dry ingredients into egg mixture; add oatmeal and nuts. Turn into two buttered and flour-dusted loaf pans, 9 x 5 x 3 inch. Bake one hour in preheated 350° oven or until done. Leave in pans 10 minutes, then turn out on wire racks to cool. If you prefer small loaves, use 3 smaller pans.

ZUCCHINI BREAD

Lois DeNooy

- | | |
|-------------------------|----------------------|
| 3 eggs, slightly beaten | 2 c. flour |
| 1/4 tsp. baking powder | 3 tsp. cinnamon |
| 2 c. sugar | 1 tsp. soda |
| 1 c. oil | 1 tsp. salt |
| 3 tsp. vanilla | 2 c. shredded squash |

Sift flour, cinnamon, soda, and salt; add beaten eggs and baking powder, sugar, oil, vanilla, and squash. Beat well. Bake in greased and floured loaf pans for about 50 minutes at 350°.

ZUCCHINI-PINEAPPLE BREAD

Marie Vander Molen

- | | |
|---|------------------------------------|
| 3 eggs | 1 tsp. baking powder |
| 2 c. sugar | 1 tsp. salt |
| 2 tsp. vanilla | 1 tsp. soda |
| 1 c. oil | 1 c. crushed pineapple,
drained |
| 3 c. flour | 1 c. nuts |
| 2 c. peeled, grated, and drained zucchini | |

Beat eggs, sugar, vanilla, and oil until fluffy. Add next 5 ingredients and mix well. Then next two ingredients. Bake in greased medium sized bread pans. Makes four loaves. Bake at 325° for 45 to 50 minutes. Can also bake in cans.

YEAST BREADS

BREAD (WITH VARIATIONS)

Mrs. Steve Vos

1 c. milk
3 T. sugar
2 1/4 tsp. salt
6 T. margarine
2 eggs

1 c. warm water
1 pkg. active dry yeast
6 c. (about) wheat germ flour,
or white flour

Scald milk. Stir in sugar, salt, margarine and eggs. Measure warm water into bowl. Sprinkle in yeast, stir and let stand until dissolved.

Combine lukewarm milk mixture and yeast mixture. Add three cups flour and mix by hand or electric mixer until smooth. Stir in additional flour. Turn out onto floured board.

Knead dough until smooth and elastic. Place in greased bowl and turn dough to grease all sides of it. Cover. Let rise in a warm place, free from drafts, until double in bulk, about 1 hour. (Your oven is a good place to let bread rise -- if your oven has a pilot light this will keep an even temperature; if not, you can preheat oven for just one minute before putting dough in to rise, or place a pan of boiling water on rack beneath bowl of rising dough.) Punch dough down and turn out on board. Let rest 15 minutes.

Divide dough in half and shape into 2 loaves. Place in greased bread pans, 9 x 5 x 3 inches. Cover and let rise again until dough is higher than edge of pan, about 1 hour. Bake at 375° about one hour until crust is well browned. Remove from pans at once and cool on rack.

Above dough is rich enough to be used for dinner rolls or coffee cakes. To make one dozen dinner rolls, take dough for one loaf of bread. Divide in half. Form each half into a six-inch roll. Cut into six equal pieces. Form each of these pieces into 3 small balls and place 3 balls in each section of a greased muffin pan. Cover and let rise until double in bulk. Brush lightly with melted butter and bake at 375° for 25 minutes.

To make coffee cake, take dough for one loaf of bread and roll out to oblong, about 1/4 inch thick (14 x 9 inches). Brush with 2 tablespoons melted butter or margarine. Mix sugar and cinnamon (1/3 cup sugar and 1 tablespoon cinnamon) and sprinkle

Continued Next Page.

BREAD (Continued).

over dough. Roll up jelly-roll fashion and seal ends. Place dough on greased cookie sheet and let rise until double. Bake at 375° for about 45 minutes.

For cinnamon rolls, cut "jelly roll" into 2 inch slices and place each in a section of greased muffin pan. Let rise and bake at 375° for 25 minutes.

Alternate Coffee Cake Filling -- Spread red raspberry preserves over dough instead of cinnamon and sugar.

Any of the above can be frosted with thin confectioners' sugar icing, made with 1/2 cup powdered sugar and 1 tablespoon milk.

BREAD OR ROLLS

Bonnie Roose

Boil 2 cups water and add 3/4 cup sugar, 3 tablespoons shortening, 1/2 teaspoon salt. Let cool to lukewarm. Add 2 eggs. Add 2 packages yeast dissolved in 1/4 cup water. Add flour to make dough stiff, 6 to 7 cups. Let rise twice and make into bread or rolls.

BUNS

Goldie De Nooy

1 cake wet yeast	1/2 c. lard <u>or</u> margarine
1/2 c. warm water	1 1/2 c. warm water
1 tsp. sugar	1 egg
3 c. flour	1/3 c. sugar
1 tsp. salt	3 c. flour

Dissolve yeast and one teaspoon sugar in 1/2 cup warm water. Then mix all together except the three cups flour. Beat well with mixer. Then stir in the flour. It will be sticky, but don't add more flour. Let rise in warm place until double. Stir down and let rise again. Shape into buns. They are also good as dinner rolls or doughnuts.

Before you flare up at anyone's faults,
take time to count to ten--
ten of your own!

BUNS

Lois Hoksbergen

2 pkg. dry yeast	6 T. oil
1/2 c. sugar	1/2 c. sugar
2 c. water	1 tsp. salt
3 eggs	6-7 c. flour

Combine yeast, sugar, and water; let rise 10 to 15 minutes. In another bowl, mix with beater the eggs, oil, sugar, and salt. Combine both mixture and beat in four cups flour one at a time with beater and then knead in 2 or 3 cups more flour. Cover and let rise, knead and let rise again. Make into buns and let rise until light. Bake 10 to 15 minutes at 350°.

BUNS

Adriana Roose

1 c. scalded milk	1 pkg. yeast
1/4 c. lard	1/2 c. lukewarm water
1/4 c. sugar	1 well beaten egg
1 1/2 tsp. salt	4 c. flour

Combine milk, lard, sugar, and salt. Cool to lukewarm. Dissolve yeast in water to which 1/2 teaspoon of sugar has been added. Add one cup of flour to milk mixture and mix well. Add yeast and egg. Gradually add remaining flour and mix with spoon until all flour is taken up. Cover and let rest in warm place for about one hour. Then grease hands well and knead until smooth. Let rise for about one hour or until double. Shape into buns or rolls. Place on well greased pans. Let rest for a few minutes, grease tops and press flat with palm of hand. Let rise until double. Bake at 350° for 20 to 25 minutes or until nice and brown. This makes a dozen buns and a dozen dinner rolls. Can also use this dough for cinnamon rolls.

BUNS

Gret Veenstra

2 c. milk	1/2 c. sugar
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Heat to scalding point and cool till lukewarm. Add three packages dry yeast or 3 tablespoons and 2 eggs. Beat well. Add 3 tablespoons melted oleo, 1/2 teaspoon salt, and five cups flour. Beat well. Let rise until doubled in size. Then shape into buns. Let rise again till doubled in size. Bake at 375° to 400° for 8 to 10 minutes.

BUBBLE BREAD

Nancine Bruxvoort

- | | |
|------------------------------------|----------------------|
| 2 loaves frozen bread | 1/2 c. melted butter |
| 1 box regular butterscotch pudding | 1 tsp. cinnamon |
| | 1 tsp. vanilla |
| 1 c. brown sugar | 1/2 c. milk |

Put frozen bread in refrigerator overnight. Cut into cubes. Place into 9 x 13 inch pan. Mix the rest of the ingredients and pour over. Let rise. Bake at 350° for 30 minutes.

CARAMEL CINNAMON ROLLS

Mrs. Kenneth DeJong

- | | |
|-----------------------|--------------------------|
| 1 T. sugar | 1/2 c. sugar |
| 1 cake yeast | 1 tsp. salt |
| 3 eggs, beaten slowly | 1/2 c. melted shortening |
| 1 c. water | 5 c. flour |

Beat together sugar, yeast, egg and water then add the remaining ingredients. Put in refrigerator for several hours. Take out and roll into rectangle. Spread with butter, sugar, and cinnamon. Roll up lengthwise and cut in slices. Place slices about 2 inches apart in pans which have been prepared as follows: grease 2 oblong cake pans; melt 3/4 cup brown sugar and 1/4 cup butter in a saucepan. When mixed, spread on greased pans and place rolls on top of the caramel mixture. Cover and let rise. Bake about 20 minutes at 375°. Invert pans immediately after baking.

CINNAMON PUFFS

Gretta Veenstra

- | | |
|--------------------------|----------------------|
| 2 pkg. dry yeast | 2 eggs |
| 1/2 c. warm water | 3 1/4 c. flour |
| 3/4 c. lukewarm milk | 1 tsp. vanilla |
| 1/4 c. sugar | 1/2 c. melted butter |
| 1 tsp. salt | 1 c. sugar |
| 1/2 c. Crisco shortening | 4 tsp. cinnamon |

Combine yeast and warm water, and let stand 5 minutes. Combine lukewarm milk, sugar, salt, shortening and eggs in a large mixing bowl with yeast mixture. Add half the flour, and beat 2 minutes at medium speed. Add remaining flour and vanilla. Beat 2 more minutes with spoon. Drop one tablespoon into well greased muffin pans or cups. Let rise until double and reach the tops of pans. Bake at 375° for 18 to 20 minutes. Remove and dip in melted butter and then in sugar and cinnamon mixture. Good served warm.

CINNAMON ROLLS

Sarah Veenstra

1/2 c. instant dry potatoes 1 cake yeast

Dissolve in 3 cups warm water.

Add:

1 c. sugar

1 1/2 tsp. salt

2/3 c. salad oil

8 c. flour, approximately

Put all ingredients but the flour in a large bowl. Use 1/2 of the flour and beat with the mixer or heavy spoon. Add rest of flour. This makes a soft dough. Let rise and form into either buns or cinnamon rolls. Put 1/4 stick melted oleo and 1/4 cup brown sugar in bottom of each pan for rolls. This makes about 3 1/2 dozen buns or 4 dozen rolls. Bake at 350° for 20 to 25 minutes.

CURRENT NUT BUNS

Sara Bloem

1 pkg. yeast

1/2 c. melted lard

3/4 c. warm water

3 eggs

1 tsp. sugar

7 to 7 1/2 c. flour

2 c. scalded milk

1 1/2 c. currants

3/4 c. sugar

1/2 c. chopped nuts

1 T. salt

Combine first three ingredients. Let set. Scald milk, add sugar and salt. Cool to quite warm. Using mixer, beat in 2 cups flour. Stir in yeast mixture. Add eggs and beat 2 minutes. Stir in by hand, lard, nuts, currants. Gradually add remaining flour. Let rise till doubled. Stir down and let rise again. Take 1/2 dough out at a time on floured pastry cloth and gently roll out. Cut into bun size. Place on greased cookie sheet. Let rise again. Bake 12 to 15 minutes at 400°. Butter tops when taken from oven. Remove from cookie sheet.

NOTE: This is a soft dough that you do not knead. It may also be baked in small loaves. Lower heat to 375° and bake 10 to 15 minutes longer.

Seven days without prayer makes one weak.

DELICIOUS BUNS

Donna Van Wyk

- | | |
|-------------------|-----------------|
| 1/4 lb. butter | 1 T. poppy seed |
| 1 T. mustard | Canadian Bacon |
| 1 T. minced onion | Cheese slices |

Mix butter, mustard, onion, and poppy seed. Spread each bun with some of mixture. Then place a slice of bacon and a slice of cheese on each. Wrap buns in foil and bake at 350° for 15 minutes.

DOUGHNUTS

Carol Fynaardt

- | | |
|-------------------|--------------------|
| 1 pkg. dry yeast | 1 1/2 tsp. salt |
| 1/4 c. warm water | 3 eggs |
| 1 c. milk | 1 1/2 tsp. vanilla |
| 3/4 c. sugar | 5 c. flour |
| 1/3 c. oleo | |

Soften yeast in warm water. Scald milk, add sugar, oleo, salt. Stir until oleo is melted, cool to lukewarm. Beat eggs in large bowl; add vanilla, yeast and milk mixture. Beat in two cups flour. By hand, stir in remaining flour. Beat well. Cover and chill 2 hours. Roll out and cut with doughnut cutter and place on lightly greased cookie sheet and let rise until double. Fry in deep fat heated to 365° for 3 minutes, turning once. Drain on brown paper.

EASY STICKY ROLLS

Wilma Terpstra

- | | |
|-----------------------|---|
| 2 loaves frozen bread | 1 tsp. cinnamon |
| 1 c. brown sugar | 1 pkg. butterscotch pudding,
not instant |

Thaw bread. Make into 16 rolls. Roll each in mixture of sugar, cinnamon and pudding. Put in 9 x 9 inch greased pan and cover with remaining cinnamon mixture. Let rise OR set in refrigerator overnight and bake in morning. Just before baking, melt 1/4 stick oleo and pour over top. Bake in 350° oven for 20 minutes.

Children need models not critics.

ENGLISH MUFFINS

Mrs. Steve Vos

1 T. yeast	3/4 tsp. salt
1 c. warm water	1/4 c. margarine
1 1/2 tsp. sugar	3 c. flour

Add yeast to water in a mixing bowl. Stir to dissolve. Add rest of ingredients, stirring until well mixed. Roll out about 1/2 inch thick. (Do not roll too thin). Cut into 3 inch rounds. Place on baking sheet that has been sprinkled with corn meal. Sprinkle corn meal on top and let rise one hour. Bake on hot greased skillet about 7 minutes on each side, turning until top and bottom are evenly browned. May be split, toasted and buttered, or spread with jam.

GERMAN COFFEE RING

Teresa De Jager

1 pkg. yeast	3 c. sifted flour
1/4 c. lukewarm water	1 egg
1/2 c. milk	2 T. melted butter
1/4 c. sugar	1/2 c. brown sugar
1 tsp. salt	1 tsp. cinnamon
2 T. shortening, before melted	

FILLING:

1 c. cut up dates, mincemeat,	1/4 c. sugar
raisins <u>or</u> prunes	1/2 c. water

Simmer till thick. Stir often.

Soften yeast in lukewarm water. Mix sugar, salt, and shortening. Add milk and one cup of flour. Beat well. Then add the yeast, egg, and remaining flour, making a soft dough. Add just enough more flour to handle nicely while kneading. Knead until smooth. Let rise about 1 1/2 hours, until double in bulk.

Punch down. Let rest 10 minutes. Then put on floured board. Roll out to about 3/4 inch in oblong shape. Brush with the melted butter and sprinkle with about half of the brown sugar and cinnamon mixture. Spread the filling over the dough. Roll up and form a ring when placing on a well greased baking pan. Gash in several spots along the top. Let rise for 1/2 hour. Bake at 350° about 25 to 30 minutes. When done, brush with melted butter and sprinkle with the remaining cinnamon-sugar mixture.

HONEY-WHEAT GERM BREAD

Mrs. Steve Vos

9 1/2 to 10 1/2 c. unsifted	1/4 c. soft butter
flour	2 c. milk
4 pkg. active dry yeast	2 c. water
2 T. salt	2 c. wheat germ
1/2 c. honey	

Combine four cups flour, yeast, and salt in 6 quart bowl. Add honey and butter. Heat milk and water in saucepan until very warm, 120 to 130°. Add to dry ingredients. Beat with electric mixer at medium speed 2 minutes. Add two cups flour. Beat at high speed 2 minutes or until thick and elastic. Stir in wheat germ. Stir in enough remaining flour to make a soft dough. Turn out on floured surface; knead until smooth and elastic, about 10 minutes. Cover with plastic wrap and then a towel. Let rest 20 minutes.

Punch down. Divide in fourths. Roll each into 12 x 8 inch rectangle. Roll up like jelly roll from 8 inch side. Seal lengthwise edge and end well. Wrap in plastic wrap. Place in ungreased 8 1/2 x 4 1/2 x 2 1/2 inch loaf pan. Freeze until firm. Remove from pans; wrap in aluminum foil. Freeze up to 4 weeks.

To bake, unwrap frozen loaf and place in greased loaf pan. Cover with plastic wrap. Thaw at room temperature about 2 hours or overnight in refrigerator. Brush with oil. Cover with towel; let rise in warm place until the corners of pan are filled and dough is about 1 inch above center of pan, about 3 hours.

Bake at 350° for 40 to 45 minutes or until done. If bread browns too quickly, cover loosely with aluminum foil. Makes four loaves.

HOT CINNAMON BISCUITS

Judy Van Gorp

2 pkg. refrigerated biscuits	1 c. brown sugar
3 T. oleo	3/4 tsp. cinnamon
6 T. water	

Melt oleo and water; add brown sugar and cinnamon. Dip each biscuit in syrup, put in 9 x 13 inch pan and pour remaining syrup over biscuits. Bake at 400° for 10 to 12 minutes.

MONKEY BREAD

Christine Van Ee

4 tubes refrigerated biscuits
3/4 c. white sugar

1 tsp. cinnamon
1/2 c. chopped pecans, or other
nuts

SAUCE:

2/3 c. brown sugar
1/3 c. white sugar

3/4 c. margarine
1 1/2 tsp. cinnamon

Divide each biscuit into four parts and roll in sugar and cinnamon. Pour half of the pieces in well greased bundt pan. Sprinkle with half of the nuts. Place remainder of biscuits on top. Then sprinkle on the rest of the nuts. Cook for sauce the sugars, margarine and cinnamon, until dissolved. Pour over top of biscuits. Bake at 350° for 35 to 40 minutes. Serve warm.

MONKEY BREAD

Minnie Van Wyngarden

2 tubes biscuits
1 tsp. cinnamon
1/3 c. sugar
Nuts

1 stick oleo
1 c. brown sugar
1 tsp. cinnamon

Cut each biscuit into 4 pieces. Roll in one teaspoon cinnamon and 1/3 cup sugar. Grease loaf pan. Place nuts in bottom and then biscuits. Combine oleo, brown sugar, cinnamon in sauce pan. Boil 2 - 3 minutes. Pour over biscuits. Bake 25 minutes at 350°. Cool 10 minutes and turn out.

NIGHT BEFORE PECAN ROLLS

Debra Bruxvoort

1 pkg. frozen dough balls,
15 balls

1 pkg. butterscotch pudding,
not instant

1 stick oleo
3/4 c. brown sugar
Cinnamon
Pecans

Butter a 9 x 13 inch pan then layer:

1. Sprinkle cinnamon in bottom of pan.
2. Chopped pecans.
3. Dough balls.
4. Sprinkle pudding over dough.
5. Melt oleo and sugar. Pour over top.

Set out all night uncovered. Bake 20 to 25 minutes at 350°. Turn out on wax paper.

NO EXCUSE BREAD

Mrs. Steve Vos

2 pkg. yeast	2 eggs
2 tsp. salt	1 c. wheat germ, optional
1/3 c. oil <u>or</u> softened margarine	2 c. warm water
1/3 c. honey <u>or</u> sugar	7 c. unsifted flour, either
2/3 c. powdered milk, optional	bleached or unbleached

Have all ingredients at room temperature or slightly warmer. Put first 8 ingredients and 3 cups of flour in a large mixing bowl. Beat 5 to 10 minutes at medium speed of electric mixer. Remove beaters. By hand, stir in another 2 cups of flour, but there is no need to make it smooth.

Sprinkle one cup flour in a circle about 10 inches in diameter on the kneading surface. Turn out the dough on this flour. Oil your hands and begin kneading in flour, using finger tips only, until dough stiffens up and isn't so sticky. Knead 5 to 10 minutes or until dough is smooth and elastic, adding additional flour if necessary.

Cover with plastic wrap and folded towel. Let rest 20 minutes. Punch down by kneading a few strokes. Divide dough into 2 equal portions. On oiled surface, with oiled rolling pin, roll out each portion into approximately an 8 x 12 inch rectangle. Roll up toward you, jelly-roll fashion from small end, sealing well. Place seam side down in greased bread pans, brush with oil. Cover with plastic wrap. Refrigerate anywhere from 2 to 24 hours. About 10 minutes before baking, preheat oven and remove dough from refrigerator. Uncover, puncture with an oiled toothpick any air bubbles that may have developed. Bake 30 to 35 minutes at 375°. So easy and wholesome, there is no excuse not to make it.

ORANGE BISCUITS

Judy Vos

1 c. sugar	1/3 c. butter <u>or</u> margarine
1 orange rind, grated	2 rolls refrigerator biscuits,
	8 oz.

Melt butter. Mix grated orange and sugar. Dip biscuits in butter, then in sugar mixture and place in glass pie plate or 9 inch square pan. Bake 20 minutes at 400°.

OVERNIGHT BUNS

Elizabeth Ryken

4 c. boiling water	1/4 c. lukewarm water
2 c. sugar	1 T. salt
1 c. shortening, lard	4 beaten eggs
1 pkg. yeast	10 to 11 c. flour

Boil water and sugar for 5 minutes; add shortening and cool to lukewarm. Add yeast to lukewarm water and add salt, eggs, and yeast to shortening mixture. Add enough flour to make a soft dough. Mix the dough about 2 or 3 P.M., let rise until 5 or 6 P.M. Knead down and let rise until 9 or 10 P.M. Make into buns, cover with towel and let stand overnight. Bake in the morning at 375°. Makes about 70 to 75 buns. Do not keep in too warm a place while rising overnight.

PLUCK-IT CAKE

Bev Vos

1 pkg. yeast	3 eggs, well beaten
1/4 c. lukewarm water	4 c. flour
1/2 tsp. salt	3/4 c. pecans
1 c. scalded milk	1 c. sugar
1/3 c. sugar	4 tsp. cinnamon
1/3 c. butter	Melted butter

Dissolve yeast in warm water and set aside. Add sugar, salt, and butter to milk. Mix and cool. Add this to yeast mixture, mix well. Add eggs and flour. Put in buttered bowl and let rise 30 minutes. Knead down and let rise again. Work again. Take a teaspoon and measure dough into teaspoon-sized balls. Roll in butter and cinnamon mixture. Use an ungreased angel-food pan. Let rise until double in size. Bake at 400° for 10 minutes, then 350° for 30 minutes. Cool.

POTATO BUNS

Cathryn Van Wyk

In large bowl put:	
1 1/2 c. potato water	1 1/2 T. salt
2/3 c. sugar	1 c. mashed potatoes
1 stick oleo	

Cook this lukewarm, then add 2 beaten eggs and 2 packages yeast which has been dissolved in 1/2 cup water and 1 teaspoon sugar. Then add about 7 cups flour till dough is nice to handle and not sticky. Let rise twice, then make into buns and bake at 350° for 15 to 20 minutes.

PUMPKIN YEAST BREAD

Dolores Rooda

1 pkg. yeast in 1/4 cup warm water	2 eggs
1 c. water	2/3 c. shortening
1/2 c. sugar	1 c. pumpkin
1 1/2 tsp. salt	1 1/2 tsp. mace

Let yeast set in warm water to dissolve. Mix all ingredients well and slowly add flour as needed, approximately 7 1/2 cups. Knead until dough is right consistency. 1/2 cup raisins may be added. Let rise until double in bulk. Work down and make loaves. Let rise again. Bake at 375° for 45 minutes.

QUICK AND EASY CARAMEL ROLLS

Pat Deur

Thaw 2 loaves frozen bread dough overnight in refrigerator. Cut bread in half down center lengthwise and then across. One inch slices - lay bread in 9 x 13 inch pan (optional - nuts may be sprinkled on the bottom). In a pan melt the following: 1/2 cup butter, 1 teaspoon cinnamon, one cup brown sugar, one package vanilla pudding (not instant), one teaspoon vanilla. Pour on top of rolls. Let rise 1/2 inch below top of pan. Bake at 350° for 30 minutes. Turn pan over to remove.

QUICKIE CINNAMON ROLLS

Alva De Boef

3/4 c. warm water	3 T. milk
1 T. sugar	1/2 tsp. salt
1 pkg. yeast	3 T. salad oil
2 c. flour	
Bottom of dish:	
1/4 c. melted butter	1/2 c. brown sugar
1 1/2 T. water	Nuts, optional

In bowl place water and sugar. Sprinkle in dry yeast. When yeast is dissolved, stir in one cup flour, milk, salt, and salad oil. Beat well. Now add one more cup flour and beat well. Cover, let rise 20 to 30 minutes. In bottom of 9 x 13 inch pan, put melted margarine, brown sugar, water, and nuts. Roll out dough and spread with butter, cinnamon and sugar. Roll up dough. Cut into about 15 rolls. Let them stand about 15 minutes. Bake at 400° until brown.

RAISED DOUGHNUTS

Irene Bennink

2 c. warm water	1 egg
1 pkg. yeast	1/2 tsp. salt
1/2 c. sugar	1/2 tsp. vanilla
5-6 c. flour	1/2 c. salad oil

Have water good and warm. Sprinkle in yeast and stir until dissolved. Add beaten egg. Then add all other ingredients. Add flour last. Let rise. Roll and cut. Let rise again. Fry in hot fat or oil.

Frosting - Butter, powdered sugar, and hot water.

RAISIN BREAD

Mrs. Case Jansen

2 eggs, beaten	3 c. water boiled and pour over
1 c. sugar	2 1/2 c. raisins, cool
4 tsp. cinnamon	9 c. flour
1/2 c. salad oil	2 cakes yeast in 1/2 c. water
3 tsp. salt	

Mix and let rise 2 hours. Then mix down, let rise again. Put in pans.

SUPER SIMPLE ROLLS

Betty Van Zee

1 pkg. frozen dinner rolls	1 box butterscotch pudding mix,
1/2 c. brown sugar	not instant
3/4 tsp. cinnamon	1/2 c. oleo
	1/2 c. pecans

Grease well a round pan or mold. Put in frozen rolls, sprinkle with the dry pudding mix. Cook butter, sugar, and cinnamon till melted and pour over rolls in pan. Sprinkle pecans over. Cover with Saran Wrap and let rise on your counter overnight. In the morning, remove Saran. Bake at 350° for 25 minutes to 30 minutes. Let stand in pan 10 minutes before removing.

TERESA'S DUTCH RYE BREAD

Teresa De Jager

3 c. cracked rye	1/2 c. dark (black strap)
1 c. whole wheat flour	molasses
1 tsp. salt	2 1/2 c. hot water

Stir all ingredients together in bowl; pour into a greased and floured 9 x 5 inch bread pan. Cover with aluminum foil. Bake at 325° for 1 hour. This is pesky to cut, but delicious with many cheeses.

TWO HOUR BUNS

Helen Roose

1/2 c. sugar
 3 pkg. dry yeast
 2 eggs
 2 c. warm water

3 T. shortening
 1 T. salt
 6 c. flour

Place yeast, sugar, eggs, and water in large mixing bowl. Beat till foamy. Add shortening, salt, and flour. Let rise till doubled. Form into buns. Let rise and bake 15 to 20 minutes at 350°.

WONDERFUL BUNS

Mary Ann Olivier - Joan Willemsen

In a small bowl place a 9¢ package of compressed yeast (1/8 pound from bakery, or 2 packages of dry yeast), 1 teaspoon of sugar, and 1/4 cup warm water. Set aside. In a large bowl, beat three eggs, add 2/3 cup Mazola oil, 2/3 cup sugar, and one teaspoon salt. Stir in 2 cups of warm water and 2 to 4 cups flour and beat well. Add yeast mixture and beat some more. The more you beat it the finer the texture of the finished product. Now add 4 to 6 cups more of flour and knead well. Let rise and then work down. Let rise again and make into buns. Be sure and flatten them down with the heel of your hand as you put them on your pan. Let rise until light and bake at 375° for about 18 to 20 minutes.

PANCAKES - MUFFINS

MAPLE SYRUP

Mrs. Donald Olivier

4 c. brown sugar
 4 c. white sugar
 4 c. water

Pinch of salt
 2 c. white syrup
 4 tsp. liquid pectin

Boil 5 minutes. Turn off heat. Add two teaspoons maple flavoring. Store in refrigerator. Use on pancakes, waffles, corn bread, etc.

MAPLE SYRUP

Nella Veenstra

1 c. brown sugar
 1/2 c. white sugar
 3/4 c. water

1 T. butter
 1 T. vanilla
 1 tsp. maple flavoring

Mix and boil 3 minutes. Serve hot on pancakes, etc.

BEST EVER BAKING POWDER BISCUITS

Wilma Terpstra

2 c. flour	2 T. sugar
4 tsp. baking powder	1/2 c. shortening
1/2 tsp. cream of tartar	1 egg
1/2 tsp. salt	2/3 c. milk

Sift dry ingredients into a bowl. Cut in shortening with fingers until mixture is like corn meal. Beat egg and milk and slowly add to sifted mixture. Stir till a stiff dough. Turn out on floured surface and knead about 5 times. Cut into biscuits or spoon on a greased cookie sheet and flatten with hand. Can also be used for short bread or dumplings. Bake at 400° for 12 minutes.

CLOUD BISCUITS

Mrs. Harold L. Vander Hart

2 c. flour	1/2 c. shortening
1 T. sugar	1 beaten egg
4 tsp. baking powder	2/3 c. milk
1/2 tsp. salt	

Sift dry ingredients, cut in shortening till mixture resembles coarse crumbs. Combine egg and milk; add to flour mixture all at once. Stir well. Turn out on lightly floured board, knead gently about 20 strokes. Roll dough 3/4 inch thick. Dip 2 inch biscuit cutter in flour, cut biscuits. Place on ungreased baking sheet 3/4 inch apart. Chill 1-3 hours. Bake at 450° for 10 to 14 minutes or till golden brown. Serve piping hot. Biscuits will be light and flakey.

APPLE DOUGHNUTS

Carmen Reitsma

3 c. flour	2 eggs, beaten
1/8 tsp. salt	1 c. apples, peeled and grated
1 tsp. nutmeg	2/3 c. shortening
4 tsp. baking powder	1/2 c. milk
1 c. sugar	

Combine dry ingredients; cut in shortening. Add eggs, milk, and apples. Mix just enough to moisten. Spoon into greased muffin tins. Bake at 350° for 20 to 25 minutes. Remove from pan while still hot. Dip in melted butter, then in a mixture of one cup sugar and two tablespoons cinnamon.

BRAN MUFFINS

Rachel Vander Molen - Nancine Bruxvoort

1 c. Crisco
 2 c. boiling water
 2 1/2 to 3 c. sugar
 3 tsp. salt
 4 eggs

2 c. all-bran
 4 c. 100% bran
 5 c. flour
 5 tsp. soda, mix soda in a little
 buttermilk
 1 qt. buttermilk

Pour boiling water over Crisco to melt. Let cool. Mix in remaining ingredients. Put in greased muffin tins or paper liners. 1/2 to 2/3 full. Bake at 375° for 20 minutes. Makes about 6 dozen. Raisins may be added. Dough will keep in sealed container in refrigerator.

BUMPY PANCAKES

Iris Vander Hart

3 eggs
 3/4 c. milk
 3 T. melted oleo
 2 tsp. sugar
 1 tsp. cinnamon

3 c. bread cubes (5 or 6 slices)
 1 large apple, peeled, chopped
 1/3 c. raisins
 1 1/2 tsp. baking powder

Beat together eggs, milk, butter, sugar, and cinnamon. Add bread cubes, apple, and raisins. Mix; stir in baking powder and mix well, but lightly. Drop by big spoonfuls or 1/4 cup measuring cup onto greased hot griddle. When well browned, turn and cook until well browned and done. Makes about 1 dozen.

BUTTERMILK PANCAKES

Gladys Vander Molen

1 1/3 c. sifted flour
 1/4 tsp. salt
 3/4 tsp. soda

1 1/3 c. buttermilk
 1 beaten egg
 3 T. melted butter or oleo

Sift the flour and salt together. Combine the soda and buttermilk. Add to the dry ingredients and mix well. Stir in the egg and butter. If you want an even lighter pancake, beat the egg white until it holds peaks and fold in gently at the very last. Bake the cakes on a hot griddle.

CORN BREAD MIX

Cindy Van Wyk

4 c. flour
 4 c. yellow corn meal
 1 3/4 c. non-fat dry milk

1/3 c. baking powder
 2 tsp. salt
 1 3/4 c. oleo

Mix flour, corn meal, dry milk, baking powder, salt; cut in oleo completely. Refrigerate in airtight container up to 1 month. 12 cup mix.

CORN BREAD

Cindy Van Wyk

4 c. corn bread mix 1/3 c. sugar
1 1/3 c. water 1 egg

Heat oven to 425°. Grease baking pan, 9 x 9 x 2 inch. Stir corn bread mix, water, sugar and egg until moist. Pour batter (lumpy) into pan. Bake 20 to 25 minutes, until toothpick comes out clean.

CORNY DOGS

Cindy Van Wyk

Vegetable oil 1/3 to 1/2 c. water
10 frankfurters 1 egg
1 c. corn bread mix 1/2 tsp. dry mustard
1/3 c. all-purpose flour 1/4 tsp. paprika

Heat oil (2-3 inches) to 365° in deep fat fryer. Wipe franks dry, Insert wooden skewer in end of each frank. Mix remaining ingredients in shallow bowl. Dip franks in batter; allow excess to drip in bowl. Fry in hot oil turning once, until brown, 3-4 minutes. Drain on paper towels. 5 servings.

ENGLISH MUFFIN PIZZAS

Cindy Van Wyk

4 English muffins 1/2 tsp. dried oregano leaves
Vegetable oil 1 pkg. (4 oz.) sliced salami or
1 (8 oz.) tomato sauce pepperoni
1 c. shredded mozzarella cheese,
4 oz.

Split muffins in half. Brush cut sides with oil. Toast; cut sides down in 10 inch skillet, over medium heat. Mix sauce and oregano; spread on cut sides of muffin halves. Arrange salami slices on sauce and sprinkle with cheese. Cover and heat on grill till cheese is melted, about 2 minutes. Four servings.

SUGARED MUFFINS

Cindy Van Wyk

3 c. corn bread mix 1 c. fresh or frozen blueberries,
3/4 c. water thaw
1/4 c. packed brown sugar 3 T. sugar; 1/2 tsp. cinnamon
1 egg 2 T. oleo, melted

Heat oven to 425°. Grease bottom of 12 muffin cups; stir bread mix, water, brown sugar, egg until moistened (lumpy). Fold in blueberries, fill muffin cups 2/3 full. Bake until golden brown 15-20 minutes. Mix sugar, cinnamon. Dip tops of muffin into oleo and then cinnamon-sugar mixture. 1 dozen muffins.

CRUNCHY FLAKE MUFFINS

Gertrude Vande Voort

- | | |
|----------------------------|-------------------------------|
| 1 1/4 c. sifted flour | 2 eggs |
| 2 tsp. baking powder | 1 c. crisp whole wheat flakes |
| 1/2 tsp. salt | 1/2 c. milk |
| 1/3 c. butter | 1 tsp. vanilla |
| 1/2 c. brown sugar, packed | |

Sift flour with baking powder and salt. Cream butter. Gradually blend in sugar. Add eggs one at a time, beating well. Mix in cereal. Combine milk and vanilla. Add flour mixture alternately with milk stirring just enough to moisten all flour. Divide batter among 15 medium muffin tins greased on bottom only. Bake about 15 minutes at 400° or until tops spring back when lightly touched. Makes 15.

EASY DOUGHNUTS

Linda Vander Molen

- | | |
|------------------|---------------------------|
| 3 tubes biscuits | 1/2 tsp. butter flavoring |
| 2 T. oleo | 1 c. powdered sugar |
| 4 T. water | 2 tsp. cornstarch |

Make holes in center of biscuits with a bottle lid. Deep fat fry. Melt together oleo and water; add flavoring. To oleo mixture add sugar and cornstarch. Dip doughnuts in this mixture.

FARMER'S OMELETTE

Pat Deur - Phyllis Nibbelink

- | | |
|--------------------------------|---|
| 1/3 c. margarine | 9 eggs or 2 cartons plus 1/4 c. egg beaters |
| 3 c. cubed raw potatoes | 1 tsp. salt |
| 1/3 c. chopped onion | Dash of pepper |
| 1 c. cubed ham | 1/4 c. milk |
| 2 T. chopped parsley, optional | 3/4 c. shredded monterey jack, Swiss or Farmer's cheese |

Melt butter in a 10 inch fry pan. Add potatoes and onion. Cook covered stirring occasionally about 20 minutes, until potatoes are tender. While potatoes cook, beat eggs, seasonings and milk together. Add ham to skillet and fry briefly. Sprinkle with parsley. Pour egg mixture over potatoes and ham. Cover and cook until eggs are almost set, about 10 minutes, occasionally lifting egg mixture gently with spatula.

FRENCH BREAKFAST PUFFS

Marcia Pothoven

1/3 c. oleo	1/4 tsp. nutmeg
1/2 c. sugar	1/2 c. milk
1 egg	1/2 c. sugar
1 1/2 c. all-purpose flour	1 tsp. cinnamon
1 1/2 tsp. baking powder	1/2 c. oleo, melted
1/2 tsp. salt	

Heat oven to 350°. Grease medium muffin cups. Mix thoroughly oleo (1/3 cup), 1/2 cup sugar, and egg. Stir in flour, baking powder, salt, and nutmeg alternately with the milk. Fill muffin cups 2/3 full. Bake 20 to 25 minutes. Immediately after baking, roll hot muffins, in melted oleo, then in cinnamon-sugar mixture. Serve hot. 15 puffs.

FRENCH TOAST WAFFLES

Iris Vander Wal

Butter slices of bread on both sides. Dip each into a blend of 3/4 cup milk, 1 beaten egg and a dash of salt. Bake in preheated waffle iron until brown and crisp.

GOLDEN PUFFS

Helen Roose

2 c. flour	1/4 c. salad oil
1/4 c. sugar	3/4 c. milk
3 tsp. baking powder	1 egg, beaten
1 tsp. salt	1 tsp. vanilla
1 tsp. nutmeg	

Sift dry ingredients together. Add remaining ingredients. Stir until smooth. Drop by teaspoon into 375° fat for 3 minutes. Don't crowd. Roll in cinnamon-sugar mixture. Makes about 2 1/2 dozen puffs.

OPTION: Raisins may be added and puffs dipped in a glaze.

GRANDMA'S PANCAKES

Rachel Vander Molen

1 c. flour	1 tsp. soda
1 egg	1/2 tsp. salt
Buttermilk (about 1 1/2 c., enough to make a thin batter)	

Stir or beat to mix. Fry in skillet or griddle on medium temperature using a little oil for each one. This makes 4 to 5 large pancakes.

MISSISSIPPI SPICE MUFFINS

Gladys Vander Molen

- | | |
|---------------------|-----------------|
| 1 c. shortening | 2 tsp. cinnamon |
| 2 eggs | 2 tsp. allspice |
| 1 1/2 c. sugar | 1 tsp. cloves |
| 2 c. hot applesauce | 2 tsp. soda |
| 4 c. flour | 1/2 tsp. salt |

Cream shortening, eggs, sugar, and applesauce. Sift dry ingredients, add to egg mixture. Fill muffin pans 1/2 full. Make rather small, will rise much. Bake at 350°. Can keep dough very well in refrigerator, ready to use when you want warm muffins or you can half the recipe.

NEVER FAIL MUFFINS

Sylvia Nieuwsma

- | | |
|---------------|--------------------------|
| 1/4 c. butter | 1/2 c. milk |
| 1/4 c. sugar | 1 1/2 c. flour |
| 1 egg | 2 1/2 tsp. baking powder |

Cream butter and sugar; add egg and milk, flour and baking powder. Bake in a 350° oven 15 to 20 minutes. Makes 12 muffins.

OATMEAL MUFFINS

Iris Vander Wal

- | | |
|--------------------------|----------------------------|
| 1 1/2 c. flour | 1/4 c. liquid shortening |
| 2 1/2 tsp. baking powder | 1 c. uncooked rolled oats, |
| 3/4 tsp. salt | regular or quick (I prefer |
| 3/4 tsp. soda | regular) |
| 1/2 c. brown sugar | 1 egg, beaten |
| | 1 c. sour milk |

Sift together flour, baking powder, salt, and soda. Mix in brown sugar and shortening; add oats. Combine egg and sour milk and add to dry ingredients, stirring just until all flour is moistened. Fill greased muffin cups 2/3 full. Bake at 400° for 15 to 20 minutes. Makes 12 to 15.

OATMEAL PANCAKES

Tena Westerkamp

- | | |
|--------------------------------|---------------------|
| 1 1/2 c. rolled oats, quick or | 1/2 c. sifted flour |
| old fashioned | 1 tsp. sugar |
| 2 c. buttermilk | 1 tsp. soda |
| 2 well beaten eggs | 1 tsp. salt |

Mix oatmeal with buttermilk. Add well beaten eggs. Mix thoroughly. Add flour sifted with sugar, salt, and soda. Beat until blended. Batter is thin. Serves four.

"OH BOY" WAFFLES

Carolyn Bandstra

- | | |
|----------------------|------------------|
| 2 1/4 c. flour | 2 beaten eggs |
| 4 tsp. baking powder | 2 1/4 c. milk |
| 1 1/2 T. sugar | 3/4 c. salad oil |
| 3/4 tsp. salt | |

Sift together dry ingredients. Combine remaining ingredients; add just before baking, beating only until moistened. (Batter is thin.) Bake in preheated waffle baker. Makes 10 to 12.

OLLIE BOLLEN

Joan Willemsen

- | | |
|------------------|----------------------|
| 1 1/2 c. sugar | 1 1/2 tsp. vanilla |
| 3 eggs | 3 tsp. baking powder |
| 2 c. milk | 4 c. flour |
| 1 1/2 c. raisins | |

Deep fat fry at 400°, lard. Turn them as they get brown. When brown, remove from fat. To serve, warm in oven. Then shake them in a sack containing white sugar, flour, and cinnamon.

PERPETUAL MUFFINSJudy Vos - Donna Fynaardt
Elizabeth Ryken

- | | |
|---|------------------------------------|
| 4 c. all-bran cereal | 4 beaten eggs |
| 2 c. 100% bran cereal (I use
bran buds | 1 c. soft shortening <u>or</u> oil |
| 2 c. boiling water | 5 c. all-purpose flour |
| 1 qt. buttermilk | 5 tsp. baking soda |
| 3 c. sugar (can cut back on
this) | 1 tsp. salt |
| | May add 2 tsp. baking powder |

Pour hot water over cereals. Stir in buttermilk, sugar, eggs, shortening, flour, soda, and salt in that order. Stir until just blended; refrigerate. Fill baking cups half full. Bake at 375° for 20 minutes or bake in microwave for 2 1/2 minutes. Will store in refrigerator 3 to 4 weeks. Do not stir batter before filling baking cups.

A Christian is a living sermon whether
or not he preaches a word.

PINEAPPLE MUFFINS

Vera Franje

1/2 c. shortening (butter or oleo)	3/4 c. milk
1/4 c. sugar	2 c. flour
1/4 tsp. salt	4 tsp. baking powder
1 well beaten egg	1/2 c. well drained crushed pineapple

Sift dry ingredients. Cream with shortening. Add egg and milk. Add pineapple last. Bake at 350° for 25 minutes.

PUFFY CORN FRITTERS

Twila DeJong

1 1/3 c. all-purpose flour	2/3 c. milk
1 1/2 tsp. baking powder	1 well beaten egg
3/4 tsp. salt	1 (17 oz.) can whole kernel corn, well drained or 1 pt. canned corn
1 T. sugar	

Sift together flour, baking powder, salt, and sugar. Blend milk and egg. Add gradually to dry ingredients. Stir in the drained corn and drop from tablespoon onto deep hot fat, 375°. Fry until golden brown, 4 to 8 minutes, depending on the size. Drain on absorbent paper and serve with maple syrup and bacon. Makes 16 to 18 fritters.

PUFFY PANCAKES

Elaine Vander Hart

1 c. flour	4 eggs, lightly beaten
1 c. milk	1 stick oleo

Mix flour, milk, and eggs together. Melt oleo in 9 x 13 inch pan. Pour in flour mixture. Sprinkle with 4 tablespoons powdered sugar. Bake at 400° until puffy and light brown.

SIX WEEK MUFFINS

Tena Dahm

1 (15 oz.) box Raisin Bran	1 qt. buttermilk
1 c. melted shortening	5 c. flour
3 c. sugar	5 tsp. soda
4 eggs, beaten	2 tsp. salt

Mix Raisin Bran, sugar, flour, soda, salt in a very large mixing bowl. Add beaten eggs, shortening, and buttermilk; mix well. Store in covered containers in refrigerator and use as desired. Bake muffins in greased tins at 400° for 15 to 20 minutes. The batter will keep in the refrigerator for six weeks.

SWEET MUFFINS

Mrs. Case Jansen

1 egg	1 1/2 c. sugar
1/2 c. milk	2 tsp. baking powder
1/4 c. salad oil	1/2 tsp. salt

Mix slightly. Batter should remain lumpy. Makes 12 muffins.
Bake at 400° for 20 to 25 minutes. Remove from pan immediately.

VET BOLLEN

Twila DeJong

3 T. margarine	1 c. raisins
1 c. sugar	1 tsp. soda
3 eggs, well beaten	1 tsp. vanilla
2 c. buttermilk	1/2 tsp. nutmeg
1/2 tsp. salt	4 c. flour

Mix altogether and fry in deep fat until brown on all sides.
Drain on absorbent towel. Place white sugar in a brown lunch bag
and a couple of vet bollen shaking until coated.

WAFFLES

Marcia DeJong

3 c. flour	3 tsp. baking powder
3 1/2 c. milk <u>or</u> buttermilk	1 1/2 tsp. soda
3 eggs	1/4 c. oil
	Salt

Mix together and fry in waffle iron. For pancakes, omit the oil.

YUMMY APPLE MUFFINS

Helen DeJong

2 c. flour	1 egg
1/4 c. sugar	1 c. milk
3 tsp. baking powder	1 c. finely diced apple
1/2 tsp. salt	1/4 tsp. cinnamon
1/2 c. oleo	1 T. sugar

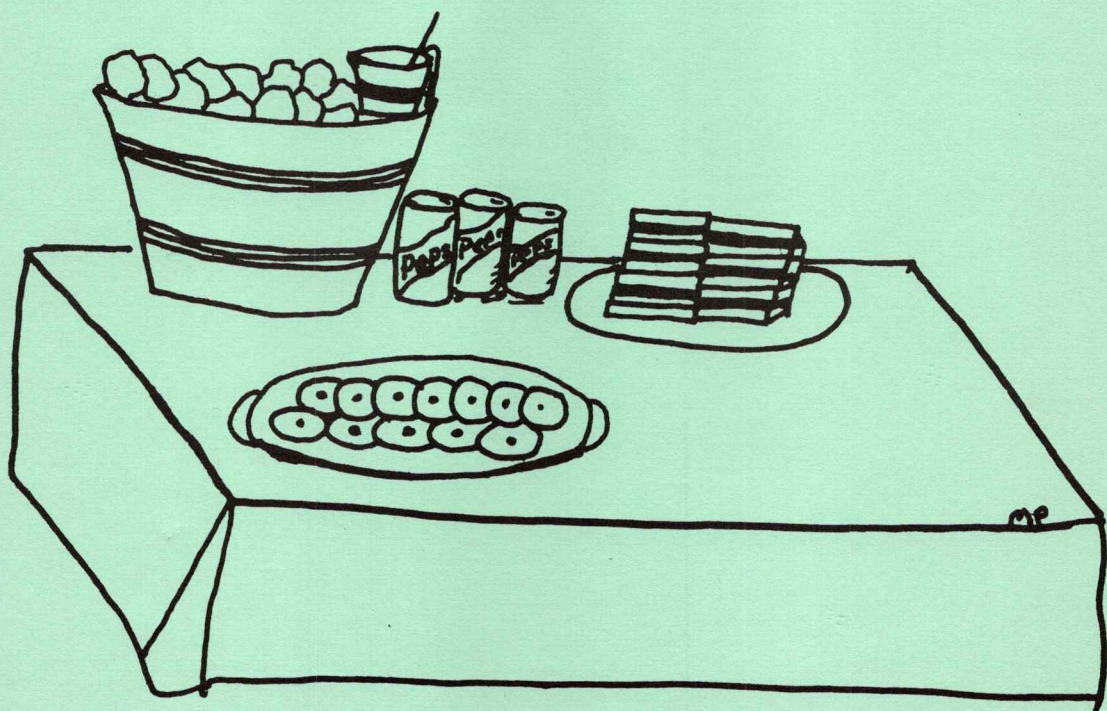
Sift first 4 ingredients together; cut in oleo till mixture resembles coarse crumbs. Add egg and milk; beat about 30 seconds. Fold in apple. Fill well greased muffin tins about 2/3 full. Sprinkle mixture of cinnamon-sugar over top and bake at 400° for 25 to 30 minutes.

A stranger is just a friend you haven't met.

* * * * *

ADDITIONAL RECIPES

SNACKS AND SANDWICHES



CAKES

APPLESAUCE RANCH CAKE

Carol Fynaardt

1/2 c. oleo	1/2 tsp. salt
1 c. sugar	1 tsp. cloves
1 1/2 c. homemade applesauce	1 c. raisins
2 c. flour	1 T. hot water
1 tsp. cinnamon	2 tsp. soda

Cream oleo and sugar; add applesauce. Then add flour which has been mixed with the spices and raisins. Mix soda with hot water and add last. Pour into greased 9 x 13 inch pan. Sprinkle lightly with granulated sugar. Needs no icing. Bake 35 minutes at 350°.

BANANA CHOCOLATE CHIP CAKE

Twila DeJong

3/4 c. margarine	2 c. mashed bananas
2/3 c. granulated sugar	2 c. flour
2/3 c. brown sugar	1/2 tsp. salt
1 egg	2 tsp. baking powder
1 tsp. vanilla	1 (6 oz.) pkg. semi-sweet chocolate chips (I prefer to use the miniature chips)

Cream together margarine and sugars; add egg and vanilla. Beat well. Stir in bananas. Sift flour, salt, and baking powder and add to banana mixture. Stir in chips. Bake in 15 1/2 x 10 1/2 inch pan for 30 minutes at 350°.

BANANAS CUPCAKES

Helen Roose

1 2/3 c. sugar	2 1/2 c. flour
2/3 c. oleo	1 1/4 tsp. baking powder
2/3 c. sour milk	1 1/4 tsp. soda
2 eggs	1 tsp. salt
1 1/4 c. or 3 bananas, mashed	

Cream sugar and oleo. Add milk and eggs. Stir in dry ingredients. Add bananas. Pour into cups. Bake 20 to 25 minutes at 350°.

BROWN SUGAR CAKE

Cornelia Veenstra

1 c. heavy sour cream	1 tsp. soda
2 eggs	1/2 tsp. cream of tartar
2 c. brown sugar	2 c. flour
1/2 c. sweet milk	1/2 c. nuts, optional

Beat well cream, eggs, and sugar. Add milk with soda dissolved in it. Add dry ingredients. Mix well. Pour into greased and floured 9 x 13 inch pan. Bake at 350° for 25 minutes. Also makes excellent cupcakes.

CAKE

A Kindergarten Student

Sugar - 3 pounds
 Flour - 3 pounds
 Bake one hour.

Add more sugar to make it soupy
 Frost

CARROT CAKE

Judy Vos

2 c. flour	1 1/2 c. vegetable oil
2 tsp. soda	2 c. sugar
1 tsp. salt	4 eggs
2 tsp. cinnamon	3 c. grated carrots

Grate carrots, pour oil over and let set while mixing other ingredients. Sift dry ingredients into mixing bowl and then add one egg at a time, beating well after each. Add carrots and oil. Mix well. Pour into loaf, greased and floured pan. Bake at 350° for 45 minutes or a bit longer. Cool before turning out of pan.

CHO-BUTTERMILK CAKE

Nancy Terpstra

Bring to rapid boil:

2 sticks oleo
 4 T. cocoa

1 c. water

Add:

2 c. sugar
 2 c. flour
 1 tsp. vanilla
 1/4 tsp. salt

2 beaten eggs
 1 tsp. soda mixed with 1/2 c.
 buttermilk
 1/2 c. nuts

Mix all together. Spread on large cookie sheet. Bake 25 minutes at 350°.

Frosting - 6 tablespoons butter, 6 tablespoon milk, 1 1/2 cups sugar; boil 1 minute. Remove from heat. Add 6 ounces chocolate chips; beat till right consistency and spread on cake.

CHOCOLATE CAKE

Mrs. Henry W. De Jong

2 c. sugar	1 c. buttermilk
1 1/2 c. butter	1 tsp. vanilla
2 eggs	1 tsp. soda
2 1/2 c. flour	1 tsp. vinegar

Dissolve 1/4 cup cocoa in 1/2 cup boiling water. Cream butter and sugar. Add unbeaten eggs one at a time. Sift flour, add vanilla to milk and add alternately with flour to creamed mixture. Add vinegar and soda. Add cooled cocoa. Bake 45 to 50 minutes at 350°.

CHOCOLATE CAKE

Mary Van Drunen

1/2 c. oleo	2 tsp. cinnamon
1/2 c. Wesson oil	1/8 tsp. salt
1/4 c. cocoa	1 tsp. soda
1 c. water	1/2 c. sour milk
2 c. sugar	2 eggs
2 c. flour	1 tsp. vanilla

Bring oleo, oil, cocoa, and water to a boil. Pour it over the sugar, flour, cinnamon, and salt. Beat well. Dissolve the soda in the milk, Add the milk mixture, egg, and vanilla to the first mixture. Beat well. Bake for 15 to 20 minutes in a 12 x 18 inch jelly roll pan.

FROSTING:

6 T. milk	1/2 c. oleo
4 tsp. cocoa	3 c. powdered sugar

Bring these to a boil and pour over powdered sugar. Beat well and add one teaspoon vanilla and 1/4 cup chopped nuts. Pour over HOT cake. (This is a very generous recipe. I usually use 1/2 recipe.)

CHOCOLATE CAKE

Verla Van Vark

2 c. sugar	3 c. flour
1 c. butter <u>or</u> lard	4 T. cocoa
1 c. sour milk <u>or</u> buttermilk	1 c. hot water
<u>or</u> sour cream	2 eggs
2 tsp. soda	1 tsp. vanilla

Cream butter, sugar, and beat in eggs. Sift dry ingredients several times. Add mixture and milk alternately, beating well after each addition. Add the water and vanilla last. Bake 35 to 45 minutes at 350°.

CHOCOLATE CAKE

Delia Van Zee

1 1/2 c. sugar	1/3 c. cocoa
3/4 c. shortening (I use lard)	1 1/2 tsp. soda
2 eggs	Pinch of salt
1 tsp. vanilla	1/3 c. sour milk
2 c. flour	2/3 c. boiling water

Cream together sugar, shortening, eggs, and vanilla. Add sifted dry ingredients alternately with sour milk. Add boiling water. Put in 2 greased layer pans or 9 x 13 inch pan. Bake 25 minutes or until done at 350°.

CHOCOLATE CHERRY CAKE

Gret Veenstra

1 pkg. chocolate cake mix	1 can cherry pie mix, 20 oz.
2 eggs	1 tsp. almond extract

Mix by hand. Bake as any regular cake.

FROSTING:

1 1/2 c. sugar	1/2 c. oleo
1/2 c. milk	

Boil three minutes and add 1/2 cup chocolate chips. Beat and spread.

NOTE: If you want to use as brownies, put in 10 x 15 inch pan.

CHOCOLATE CHIP CAKE

Delia Van Zee

1 1/4 c. sugar	1 3/4 c. flour
1 c. shortening, butter <u>or</u> oleo	3 T. cocoa
2 eggs	1 tsp. soda
1 1/2 tsp. red food coloring	1/2 c. nuts
1 c. water	1 c. chocolate chips

Cream together sugar, shortening, eggs, and vanilla. Add sifted dry ingredients alternately with water. Put in 9 x 13 inch pan. Sprinkle nuts and chips over top. Bake 30 to 35 minutes at 350°. Needs no frosting.

Let others share your sunny days
 And you will find it true
 That others will be glad to share
 The rainy days with you.

CHOCOLATE MAYONNAISE CAKE (Brown Sugar Frosting) Carrie Bloem

2 c. flour	1 c. water
2 tsp. soda	1 c. mayonnaise
5 T. cocoa	1 tsp. vanilla
1 c. sugar	

Beat everything together. Put in greased 9 x 12 inch pan.
Bake at 350° for 30 minutes.

BROWN SUGAR FROSTING:

1/2 c. brown sugar	1/4 c. water
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Bring to boil for 3 minutes. Add 3 tablespoons oleo, one teaspoon vanilla; cool. Add two cups powdered sugar.

CHOCOLATE OATMEAL CAKE

Geneva Rozenboom

1 1/4 c. water	1 tsp. vanilla
1 stick oleo	1 1/2 c. flour
1 c. quick cooking oatmeal	1 tsp. soda
1 c. white sugar	1/2 c. cocoa
1 c. brown sugar	1/2 tsp. salt
2 eggs	

Boil the water. Add oleo and oatmeal and let stand 20 minutes. Beat sugar, eggs, and vanilla. Stir in dry ingredients. Add the oatmeal mixture and stir well. Pour in greased pan. Bake 30 minutes at 350°.

While cake is baking, mix topping. Simmer 5 minutes and pour over the cake when taken from the oven.

TOPPING:

6 T. oleo	1/2 tsp. vanilla
1/2 c. cream or milk	1/2 c. nuts, optional
1 c. brown sugar	1 c. flaked coconut

The day I scrubbed and polished,
And swept up every crumb,
Expecting four or five for tea
Not one of them could come,
But when there's gravel on the rug
And milk spilled on the floor
Then who comes walking up the step?
The five I asked before!

CHOCOLATE ZUCCHINI CAKE

Goldie De Nooy

1/2 c. soft margarine	4 T. cocoa
1/2 c. vegetable oil	1/2 tsp. baking powder
1 3/4 c. sugar	1 tsp. baking soda
2 whole eggs	1/2 tsp. cloves
1 tsp. vanilla	1/2 tsp. cinnamon
1/2 c. sour milk	2 c. finely diced, not shredded, zucchini
2 1/2 c. unsifted flour	1/4 c. chocolate chips, or more

Cream margarine, oil, and sugar. Add eggs, vanilla, and sour milk. Beat well with mixer. Mix together all dry ingredients, and add to creamed mixture. Beat well. Stir in diced zucchini. Spoon batter into greased and floured 9 x 12 x 2 inch pan and sprinkle top with chocolate chips. Bake at 325° for 40 to 45 minutes or until toothpick comes out clean and dry.

CINNAMON STREUSEL CAKE

Mrs. Wynne Veenstra

1 pkg. yellow cake mix	2 T. oil
1 pkg. vanilla instant pudding, 4 servings	1 1/3 c. water
	2 eggs

STREUSEL:

1/2 c. flour	2 tsp. cinnamon
1/2 c. brown sugar	2 T. melted oleo

GLAZE:

3/4 c. confectioners' sugar	1 T. milk
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Preheat oven to 375°. In large bowl, blend cake mix, pudding mix, oil, water and eggs. Beat two minutes at medium speed. Spread 3/4 of batter evenly in greased and floured 10 inch tube pan. Combine streusel ingredients. Sprinkle 2/3 cup of mixture over batter in pan. Spread remaining batter over streusel; top with reserved streusel. Bake 40 to 50 minutes at 375°. Cool right side up in pan 25 minutes. Remove from pan and glaze streusel side up. Blend sugar and milk and drizzle over cake.

Life is 10% what you make it and 90% how you take it.

COCONUT PINEAPPLE CAKE

Marie Blom - Mrs. Wynne Veenstra

2 eggs
 1 1/2 c. sugar
 1 (No. 2) can crushed pineapple

2 c. flour
 1/2 tsp. salt
 1 tsp. soda

TOPPING:

1/3 c. evaporated milk
 1 c. sugar
 2/3 c. coconut

2/3 c. broken pecans
 1 stick oleo

Mix cake ingredients like cake batter. Pour into 9 x 13 inch pan. Bake 45 minutes at 300°.

Mix topping ingredients. Stir and boil 5 minutes. Pour over hot cake.

CRAZY CAKE

Alva De Boef - Mary Van Drunen

3 c. flour
 2 tsp. baking soda
 6 T. cocoa
 1 tsp. salt
 2 c. sugar

3/4 c. salad oil
 2 tsp. vanilla
 2 T. vinegar
 2 c. cold water

Sift together flour, soda, cocoa, salt, and sugar. Make 3 holes and put salad oil in first, vanilla in second, and vinegar in third. Pour two cups cold water over top of mixture and mix with fork. Pour into greased 9 x 13 inch pan. Bake at 375° for 30 to 40 minutes.

CUPCAKES WITH BROWN SUGAR FROSTING

Mrs. Case Jansen

1 c. brown sugar
 1 egg
 1 c. sour cream

1 1/2 c. flour
 1 tsp. soda
 1/2 tsp. vanilla

Bake 20 minutes at 350°. Makes 12 cupcakes.

FROSTING:

1/2 c. brown sugar
 6 T. melted oleo

1/3 c. milk
 1/8 tsp. salt

Boil 2 minutes. Cool. Then add 1/2 teaspoons vanilla and 1 1/2 cup powdered sugar.

DELIGHTFUL TOFFEE CAKE

Lois Hoksbergen

2 c. flour	1/2 tsp. salt
2 c. brown sugar	1 c. milk
1/2 c. butter or oleo	1 tsp. vanilla
3/4 c. almond brickle chips	1 egg
3/4 c. miniature chocolate chips	

Cut shortening into flour and sugar until well blended. Remove one cup of this mixture, place into another bowl and add almond brickle chips and miniature chocolate chips. To the rest of flour mixture, add salt, soda, milk, vanilla, and egg. Mix till blended. Place in 9 x 13 inch pan. Sprinkle and spread the dry chip mixture on top. Bake at 350° for 30 to 35 minutes.

DEVIL'S FOOD CAKE

Kathy Arkema

1/2 c. butter	2 c. flour
2 c. sugar	1/2 tsp. salt
2 eggs	2 tsp. soda
2/3 c. cocoa	1 tsp. vanilla
1/2 c. sour milk	1 c. boiling water

Cream butter and sugar. Add eggs and beat. Add cocoa and beat. Add sour milk and keep beating. Sift and measure flour. Then add salt and soda and sift again. Add to the rest and mix well. Add vanilla and boiling water. Bake at 350° for 25 to 30 minutes. Use 9 x 13 inch pan. (May substitute 1 1/2 teaspoons vinegar and enough sweet milk to equal 1/2 cup for the sour milk.)

DUTCH BUTTERCAKE

Cheryl Roose

2 c. flour	1 egg yolk
1 c. sugar	1 tsp. almond flavoring
1/2 lb. butter or margarine	1 tsp. baking powder

Mix in all ingredients until dough is ready. Put dough in pie plate. Brush a little unbeaten egg white on top. Bake 30 minutes at 350°.

Housework is something you do that nobody notices unless you don't do it.

EASY GERMAN CHOCOLATE CAKE

Dorothy Van Kooten

1 pkg. German chocolate
 2 1/3 c. cake flour
 1 c. sugar
 1 tsp. baking soda
 1/2 tsp. baking powder
 1/2 tsp. salt

2/3 c. softened oleo
 1 c. buttermilk, or sour milk
 1 tsp. vanilla
 2 eggs

Melt the chocolate in a double boiler. Sift dry ingredients. Add softened oleo and 3/4 cup of buttermilk, and vanilla. Beat 2 minutes at medium speed. Next add the melted chocolate, eggs, and remaining 1/4 cup milk. Beat one minute. Bake at 350° for 25 to 30 minutes. Makes 24 cupcakes.

EVERYDAY CUPCAKES

Kathy Arkema

1/2 c. shortening
 1 3/4 c. sifted flour
 1 c. sugar
 2 1/2 tsp. baking powder

1/2 tsp. salt
 1 egg
 3/4 c. milk
 1 tsp. vanilla

Place shortening in mixing bowl. Sift dry ingredients. Add egg and half the milk; mix until flour is moistened. Beat two minutes at low speed. Add remaining milk and vanilla; beat one minute longer. Fill baking cups half full. Bake at 375° for 18 to 20 minutes. Cool and frost. Makes 18 cupcakes.

FEATHER SPONGE CAKE

Ida Kloosterman

Beat 6 egg whites with 3/4 teaspoon cream of tartar and one teaspoon baking powder until very stiff. Set aside.

Beat egg yolks. Add 1/2 cup water. Add 1/2 cup sugar. Beat until creamy. Add 1/2 teaspoon almond and 1 teaspoon vanilla. Add 1 1/2 cups sifted cake flour and beat until creamy. Last, fold in egg whites.

Bake in 325° oven for 25 to 35 minutes. Do not oil pan.

Tact is the ability to close your mouth before
 someone else wants to.

FEATHERY FUDGE CAKE

Rita Veenstra

2/3 c. soft butter <u>or</u> margarine	2 1/2 (1 oz.) sq. unsweetened
1 3/4 c. sugar	chocolate, melted
2 eggs	2 1/2 c. sifted cake flour
1 tsp. vanilla	1 1/4 tsp. soda
	1/2 tsp. salt
	<u>1 1/4 c. ice water</u>

Cream together butter, sugar, eggs, vanilla till fluffy (5 minutes by hand or with mixer). Blend in chocolate. Sift flour with soda and salt, add to cream mixture alternately with ice water, beat after each addition. Bake in two 9 x 1 1/2 inch round pans in 350° oven for 30 to 35 minutes or until done.

FILLED CUPCAKES

Nancine Bruxvoort - Leona De Vries

2 1/2 c. flour	2 eggs
2 c. sugar	1 tsp. vanilla
5 T. cocoa	1 c. salad oil
1/4 tsp. salt	1 c. buttermilk

Mix dry ingredients. Beat in remaining ingredients. Dissolve 2 teaspoons soda in one cup hot water. Stir in. Bake 18 to 20 minutes at 350°.

FILLING:

1/2 c. sugar	1/4 tsp. salt
1/3 c. milk	1 T. water
2/3 c. Crisco	1 tsp. vanilla

Beat five minutes. Add 1/2 cup powdered sugar. Insert cake decorator tip in top of cooled cupcakes and squeeze. Frost.

FRESH APPLE CAKE WITH CARAMEL SAUCE

Geneva Sheesley

Cream 1 cup sugar, 1/4 cup butter; add one beaten egg. Peel, core and chop 3 apples; add to creamed mixture. Sift 1 cup flour, 1 teaspoon soda, 1/2 teaspoon cinnamon, 1/4 teaspoon salt and add to first mixture. Bake 40-45 minutes at 350°.

Sauce - In saucepan, mix 1/2 cup sugar, 1/4 teaspoon salt, 1/4 cup brown sugar, 2 tablespoons cornstarch. Gradually add 1 cup boiling water; cook, stirring constantly until thickened. Remove from heat and add 2 tablespoons butter and 1 teaspoon vanilla. Pour desired amount over cake before serving. Serve hot.

FRUIT COCKTAIL CAKE

Lois DeNooy

- | | |
|---------------|----------------------|
| 1 c. flour | 1 beaten egg |
| 1 c. sugar | 1/2 c. brown sugar |
| 1 tsp. soda | 1/2 c. nuts |
| 1/2 tsp. salt | 1 can fruit cocktail |

Combine flour, sugar, soda, and salt. Stir in egg and undrained fruit cocktail. Pour into a greased 8 inch square pan. Sprinkle with nuts and brown sugar. Bake at 350° for 35 to 40 minutes. Serve warm with whipped cream.

GOLDEN APPLE BUNDT CAKE

Bev Vos

- | | |
|--------------------|---|
| 3 c. flour | 2 c. grated apples, preferably
Delicious |
| 2 tsp. baking soda | 1 c. (8 oz.) crushed pineapple |
| 1/2 tsp. salt | 1/2 c. chopped walnuts |
| 2 tsp. cinnamon | 1 1/2 tsp. vanilla |
| 1 1/2 c. oil | 3 eggs |
| 1 1/2 c. sugar | |

Sift together flour, soda, salt, and cinnamon. Combine oil and sugar. Add half of dry ingredients, mixing well. Blend in grated apples, pineapple, nuts, and vanilla. Add remaining dry ingredients. Add eggs, one at a time, beating well after each addition. Turn into three quart bundt pan. Bake at 350° for 60 min. or until cake tests done. Cool in pan for 15 minutes, then turn out onto wire. Frost with lemon glaze.

GOLDEN GLOW CAKE

Ruth Vande Voort

- | | |
|----------------------|----------------|
| 2 1/4 c. flour | 3/4 c. milk |
| 3 tsp. baking powder | 1/4 c. milk |
| 1 tsp. salt | 2 eggs |
| 1 1/4 c. sugar | 1 tsp. vanilla |
| 1/2 c. shortening | |

Mix dry ingredients. Then add shortening and 3/4 cup milk. Beat for 2 minutes, or until well blended. Add 1/4 cup milk, eggs, vanilla. Beat two minutes. Pour into well greased 8 or 9 inch layer cake pans or into 9 x 13 inch pan. Bake 25 to 35 minutes at 350°.

HOW TO MAKE A CAKE

Light oven, get out bowl, spoons, and ingredients. Grease pans, crack nuts. Remove 18 blocks and 7 toy autos from kitchen table. Measure 2 cups flour, remove Johnny's hands from flour; wash flour off him. Measure 1 more cup of flour to replace flour on floor. Put flour, baking powder and salt in sifter. Get dustpan and clean up bowl Johnny knocked to the floor. Get another bowl. Wash Johnny! Get out egg. Answer phone. Return. Clean up egg from floor. Take out greased pan. Answer doorbell and return to kitchen. Remove 1/4 cup salt from pan. Look for Johnny. Get another pan and grease it. Answer phone. Return to kitchen and find Johnny; remove his hands from bowl, wash shortening, etc., etc. off him. Pick up greased bowl and find one cup nut shells in it. Head for Johnny, who flees, knocking bowl off table. Wash and clean up pieces from kitchen floor. Wash table. Wash walls. Wash Johnny. Call the baker and order a cake. Read a book to Johnny.

ICE CREAM CONE CAKES

Cheryl Roose

Heat oven to 400°. Make batter for cupcakes as directed on any flavor cake mix. Pour scant 1/4 cup batter into flat bottomed waffle ice cream cones, filling scant 1/2 full. Set on baking pan and bake 15 to 18 minutes. Cool and frost.

14 KARAT CAKE

Elizabeth Ryken

2 c. sifted flour	4 eggs
2 tsp. baking powder	2 c. finely grated carrots
1 1/2 tsp. baking soda	1 (8 1/2 oz.) can drained
1 1/2 tsp. salt	crushed pineapple
2 tsp. cinnamon	1/2 c. chopped nuts
2 c. sugar	1 (3 1/2 oz.) can flaked coconut
1 1/2 c. salad oil	

ICING:

1/4 c. softened butter	1/2 tsp. vanilla
3 oz. cream cheese	2 c. powdered sugar

Sift flour, baking powder, soda, salt, cinnamon together. Add sugar, salad oil, eggs; mix well. Add carrots, pineapple, nuts, coconut. Pour in 9 x 13 inch greased, floured pan. Bake at 350°, 40-45 minutes. Cool thoroughly.

Icing - Cream butter, cheese, vanilla well. Add powdered sugar and a little milk. Mix well.

LIGHT FRUIT CAKE

Donna Fynaardt

- | | |
|---------------------|---------------------------------------|
| 3 c. sifted flour | 2 c. sugar |
| 1 T. baking powder | 4 well beaten eggs |
| 1/2 tsp. salt | 2/3 c. milk |
| 1 1/2 tsp. cinnamon | 2 c. toasted almonds, halves |
| 1 tsp. allspice | 3/4 lb. white raisins |
| 1 tsp. cloves | 1/2 lb. candied pineapple |
| 1 tsp. nutmeg | 2 oz. candied orange peel |
| 1 c. shortening | 1/2 lb. candied cherries, cut in half |
| | 7 oz. moist coconut |

Cream shortening; add sugar gradually and cream till light. Add well beaten eggs. Sift dry ingredients together. Add dry ingredients alternately with milk. Add remaining ingredients and mix well. Pour batter into 2 or 3 loaf pans, which have been lined with wax paper. Bake in a preheated oven, 250° for 2 1/2 to 3 hours. Place a pan of water on bottom shelf of oven while baking. When cakes are cold, wrap in aluminum foil.

MANDARIN ORANGE CAKE

Lois Klyn

- | | |
|---------------------|--|
| 1 c. flour | 1 c. white sugar |
| 1 egg | 1 tsp. soda |
| 1/2 tsp. salt | 1 tsp. vanilla |
| 1/2 c. chopped nuts | 1 can (11 oz.) mandarin oranges, drained |

Mix all at once, including oranges, with electric mixer. Grease and flour a 7 x 10 inch baking pan. Bake at 350° for 30 minutes.

TOPPING:

- | | |
|--------------------|-----------|
| 3/4 c. brown sugar | 3 T. milk |
| 3 T. butter | |

Bring to a boil. Pour over hot cake. Cool.

If you want to put the world right,
start with yourself.

MISSISSIPPI MUD CAKE

Lois Hoksbergen

2 sticks oleo	1 1/2 c. flour
2 c. sugar	1/4 c. cocoa
4 eggs	1 c. coconut
1 tsp. vanilla	1 c. nutmeats, pecans

ICING:

1/2 c. melted oleo	Enough cream so it spreads smoothly
1 tsp. vanilla	
1/2 c. cocoa	1 lb. box powdered sugar

Mix oleo and sugar; cream well. Add eggs one at a time and beat well. Sift cocoa and flour together. Add coconut and nuts and add to mixture. Put in a 9 x 13 inch pan. Bake at 325° for 45 minutes or until done. Spread one jar of Marshmallow Whip on top of cake while hot. Then swirl chocolate icing through marshmallow.

MOIST LEMON CAKE

Marilee Vander Wal

1 lemon cake mix	3/4 c. water
1 pkg. lemon instant pudding	1/3 c. orange juice
4 eggs	2 c. powdered sugar
3/4 c. salad oil	2 T. salad oil

Mix until smooth the cake mix, pudding, eggs, oil, and water. Bake at 350° for 40 minutes in a 9 x 13 inch pan. Prepare remaining ingredients. Prick cake all over and pour on mixture while still hot.

NEVER FAIL ANGEL FOOD CAKE

Irene Bennink

Let eggs stand at room temperature an hour or two before using. Start oven at 375° and put pan in oven immediately.

1 1/2 c. egg whites	1 c. powdered sugar
1/4 tsp. salt	1 c. cake flour
1 tsp. cream of tartar	1 tsp. vanilla flavoring
1 c. sifted granulated sugar	1/2 tsp. almond flavoring

Beat egg whites and salt until foamy. Then add cream of tartar and beat until stiff enough to hold up in soft peaks but not dry. Next fold in granulated sugar, about 2 tablespoons at a time. Add flavorings. Fold in flour and powdered sugar (which have been sifted together five times), 2 tablespoons at a time. Put in hot pan and bake 30 minutes or until done. Invert cake pan and let stand one hour until cake is cool. Remove from pan.

NUTMEG CAKE

Iris Vander Hart

3/4 c. butter or oleo
 2 c. sugar
 4 eggs
 3 c. flour, sifted
 2 tsp. nutmeg

1 1/2 tsp. baking powder
 1 1/2 tsp. soda
 3/4 tsp. salt
 1 1/2 c. buttermilk

Cream butter and sugar until light and fluffy. Add eggs, 1 at a time, beating well after each. Sift together dry ingredients; add to creamed mixture alternately with buttermilk, beating well after each addition. Pour into 3 greased and floured 9 inch layer cake pans. Bake in a moderate oven, 375°, 20 to 25 minutes.

NUTMEG CAKE FROSTING:

2 egg whites
 1 1/2 c. sugar
 2 tsp. light corn syrup
 1/3 c. cold water

Dash of salt
 1 tsp. vanilla
 1 c. chopped California walnuts
 Yellow food coloring

Place all ingredients except vanilla, nuts, and food coloring in top of double boiler, not over heat. Beat one minute with electric or rotary beater to blend. Place over boiling water and cook, beating constantly, till frosting forms stiff peaks, about 7 minutes. Remove from boiling water. Add vanilla and beat till of spreading consistency. Add chopped nuts to 2 cups frosting. Spread between layers of cake. Tint remaining frosting yellow; frost top and sides of cake. Trim cake with additional nuts.

OATMEAL CAKE

Sharon Wooldridge - Esther Linsted

Pour 1 1/4 cup boiling water over one cup quick rolled oats and 1/2 cup butter. Let stand 20 minutes.

1 c. sugar
 1 c. brown sugar
 2 eggs
 1 1/2 c. flour

1 tsp. soda
 1 tsp. cinnamon
 1/2 tsp. salt

Beat together. Add oatmeal mixture. Pour into greased 13 x 9 inch pan.

TOPPING:

6 T. butter
 1 c. nuts
 1 c. coconut

1/4 c. evaporated milk or cream
 1 egg
 1/2 c. sugar

Stir all together and bring to a boil. Add one teaspoon vanilla.

OATMEAL CAKE

Mrs. Janice Uitermarkt

- | | |
|------------------------|--------------------|
| 1 c. oatmeal | 1 1/2 c. flour |
| 1 1/4 c. boiling water | 1 tsp. soda |
| 1/2 c. shortening | 3/4 c. brown sugar |
| 1 c. brown sugar | 1 c. nuts |
| 1 c. white sugar | 1 c. coconut |
| 2 eggs | 3 T. butter |
| 1/2 tsp. salt | 3 tsp. milk |
| 1 tsp. vanilla | 1 whole egg |

Mix oatmeal and boiling water. Cool. Add shortening, brown sugar, white sugar, eggs, vanilla, flour, soda, cinnamon, and salt. Bake in a 9 x 13 inch pan at 350° for 30 to 35 minutes. While hot, spread the following cooked icing: Mix brown sugar, nuts, coconut, 3 tablespoons butter, milk, and whole egg. Boil one minute, then spread on hot cake. Return to oven for 5 minutes at 450°. Watch closely.

ORANGE SLICE CAKE

Lena Vander Wilt - Christine Van Ee

- | | |
|---------------------------|-----------------------------------|
| 1 c. margarine | 1/2 c. buttermilk |
| 2 c. sugar | 1 lb. orange candy slices, cut up |
| 4 eggs, added 1 at a time | 8 oz. chopped dates |
| 2 T. grated orange rind | 2 c. English walnuts |
| 1 tsp. soda | 2 c. coconut |
| 3 1/2 c. flour | |

Mix in order given. Pour into 3 or 4 loaf pans, allowing room for cake to rise. Bake at 250° for 2 1/2 hours or until done.

While cake is still hot, pour over one cup orange juice, one cup sugar, and two tablespoons grated orange rind. Mix well and spoon over hot cake, and let soak in.

PINEAPPLE SUPREME CAKE

Donna Fynaardt

- | | |
|--|--|
| 1 small pkg. Jiffy yellow cake mix | 8 oz. cream cheese, softened |
| 1 large can crushed pineapple, drained | 1 (6 oz.) pkg. instant vanilla pudding |
| 2 c. milk | 1 (9 oz.) Cool Whip |
| | Coconut and chopped nuts |

Prepare cake mix according to directions on package. Spread in greased 9 x 13 inch pan; bake 15 minutes at 350°. Cool. Cover cake with drained pineapple. In a small mixing bowl, combine the milk, cream cheese, pudding; beat until well blended. Spread over the pineapple. Top with Cool Whip. Sprinkle with coconut and nuts.

PRALINE CAKE

Ruth Vande Voort

1 pkg. yellow cake mix	1 c. milk
1/2 c. brown sugar	3 eggs
1/2 c. salad oil	

TOPPING:

2 well beaten eggs	1/2 c. melted oleo
1 lb. brown sugar	1 tsp. vanilla
2 T. flour	1 c. chopped nuts

Combine cake mix and brown sugar. Mix well. Add oil and milk. Add eggs one at a time, beating well after each addition. Spoon batter into a greased 9 x 13 inch pan. Bake for 30 to 35 minutes at 350°.

While cake is warm, spread with brown sugar topping. Mix until well blended the eggs, sugar, flour, and oleo. Cook over low heat about 3 minutes. Remove from heat. Add vanilla and nuts. Mix until blended. Spread evenly over cake. Place under broiler for 2 minutes or until golden brown.

RAISIN CAKE

Rachel Vander Molen

1 c. sugar	2 c. flour
3/4 c. oil	1 1/2 tsp. baking soda
1 tsp. vanilla	1 can raisin <u>or</u> mincemeat pie filling
3/4 tsp. salt	
2 eggs	1/2 c. chopped nutmeats

Beat sugar, oil, vanilla, salt, and eggs together until well blended. Add flour sifted with soda. Stir in pie filling and nutmeats. Pour into greased and floured 9 x 13 inch pan. Bake 35 minutes at 350°, or until cake tests done. Frost, glaze, leave plain or top with whipped topping or ice cream.

RAW APPLE CAKE

Leona De Vries

1 1/2 c. sugar	2 1/2 c. flour
1/2 c. shortening	1 1/2 tsp. soda
2 eggs	1/2 tsp. salt
1 tsp. vanilla	3 c. chopped apples

Cream shortening, sugar, eggs, and vanilla. Add dry ingredients alternately with chopped apples. Pour into greased and floured 9 x 13 inch pan. Combine 8 tablespoons brown sugar, 4 tablespoons flour, 4 tablespoons melted oleo. Mix and crumble over cake. Bake 50 minutes at 350°. Needs no frosting. Serve warm with ice cream.

RAW APPLE CAKE

Helen Roose

1 c. brown sugar	1/2 tsp. salt
1 c. white sugar	1 tsp. cinnamon
1/2 c. oleo	1 c. milk
2 eggs	2 c. chopped apples
2 1/2 c. flour	1 tsp. vanilla
1 tsp. soda	

Cream sugars and oleo. Add eggs. Sift dry ingredients together and add alternately with milk, to creamed mixture. Add apples and vanilla. Pour into 8 x 12 inch greased and floured pan.

TOPPING:

2/3 c. brown sugar	1 c. coconut
1/3 c. oleo	1/2 c. chopped nuts

Melt oleo; mix other ingredients in. Sprinkle on top of cake. Bake 45 to 50 minutes at 350°.

RAW APPLE CAKE

Henrietta Veldhuizen

1 c. shortening	1 tsp. soda
1 c. white sugar	1 tsp. baking powder
1/2 c. brown sugar	1/2 tsp. salt
1 c. sour milk	1 tsp. cinnamon
2 eggs	3 c. chopped apples
2 1/2 c. flour	

Cream shortening and sugars. Add in order given (milk alternately with dry ingredients.)

TOPPING:

1/4 c. white sugar	1/2 tsp. cinnamon
1/4 c. brown sugar	1/2 c. nuts
1 c. coconut	

Place topping on cake before baking. Bake at 350° for 40 to 45 minutes. Bake in loaf pan.

The promise of some people to be on time carries a lot of wait.

RHUBARB CAKE

Carmen Reitsma - Mrs. Charles Fopma

1/2 c. butter	1 tsp. soda
1 1/2 c. brown sugar	1 tsp. salt
1 egg	1 1/2 to 2 c. finely cut rhubarb
1 c. sour milk	1 tsp. vanilla
2 c. flour	

Mix in order given. Place in greased 9 x 13 inch pan. Mix 1/2 cup sugar and 1 teaspoon cinnamon and sprinkle over top. Bake at 350° for 30 to 35 minutes.

RHUBARB CRUMB CAKE

Iris Vander Hart

1/2 c. shortening	1 c. sour cream
1 1/2 c. brown sugar	2 c. flour
2 beaten eggs	1 1/2 c. rhubarb, cubed
1 tsp. vanilla	1/2 c. nuts
1 tsp. soda	

Cream shortening and brown sugar. Stir in eggs. Combine soda and sour cream. Add flour; stir in rhubarb, vanilla and nuts. Pour into 9 x 12 inch greased pan.

TOPPING:

1/2 c. brown sugar	2 tsp. oleo
1 tsp. cinnamon	

Bake at 350° for 40 minutes.

RHUBARB UPSIDE DOWN CAKE

Mary Louwsma

3 c. rhubarb	2 eggs, beaten
10 marshmallows	1 3/4 c. flour
3/4 c. sugar	1/4 tsp. salt
1/2 c. shortening	3 tsp. baking powder
1 c. sugar	1/2 c. milk

Arrange rhubarb in 9 x 13 inch pan. Add marshmallows and 3/4 cup sugar.

Cake batter - Cream shortening and one cup sugar. Add eggs. Beat thoroughly. Add sifted dry ingredients alternately with milk. Pour over rhubarb. Bake one hour at 350°.

STRABREY SORT CAKE

A Student

- | | |
|--------------|------------------------------|
| 2 eggs | 1 pack of 16 ounce strabreys |
| 1 T. vanilla | 1 T. strabrey flavoring |
| 3 T. flower | 1 T. shuger |

Before you put strabeys on, heat to 150 degrees on hi, for half-an-hour. Then put flavor and put strabreys on top. put in fridge.

STRAWBERRY DELIGHT CAKE

Doris Nibbelink

- | | |
|---------------------------|-------------------------|
| 1 pkg. white cake mix | 3 oz. cream cheese |
| 2 pkg. strawberry gelatin | 1 pkg. whipped topping, |
| 2 c. hot water | prepared |
| 10 oz. strawberries | |

Bake cake according to package directions. While warm, pierce generously with a fork. Dissolve gelatin in hot water. Add strawberries. Reserve one cup of gelatin mixture, and pour the rest over the cake. Chill.

Prepare the topping, mixing the one cup gelatin mixture, cream cheese, and whipped topping. Spread over cake and chill for several hours.

SURPRISE CUPCAKES

Sylvia Nieuwsma

FILLING:

- | | |
|--|--|
| 1 (8 oz.) pkg. cream cheese,
softened | 3/4 c. caramel bits, coconut <u>or</u>
nuts |
| 1 egg | 1/4 tsp. Kitchen Klatter black
walnut flavoring |
| 1/3 c. sugar | |
| 1/2 tsp. salt | |

CAKE BATTER:

- | | |
|-------------------|---|
| 3 c. sifted flour | 2/3 c. salad oil |
| 2 c. sugar | 2 c. water |
| 2 tsp. soda | 2 T. vinegar |
| 1 tsp. salt | 2 tsp. Kitchen Klatter vanilla
flavoring |
| 1/2 c. cocoa | |

Filling - Combine all ingredients except the caramel bits; beat until smooth. Stir in caramel bits; set aside.

Batter - Sift all the dry ingredients into a bowl. Add all the liquid ingredients and beat until smooth. Fill the cupcake pans 2/3 full and place a teaspoon of filling on top of each one. Bake about 25 minutes at 350°. This recipe makes 30 cupcakes.

WACKY CAKES

Cheryl Roose

1 1/2 c. flour	1/2 tsp. salt
1 c. sugar	1 tsp. soda
3 T. cocoa	

Sift the above ingredients into an ungreased 9 x 9 inch pan. Make 3 depressions. In the first, place one tablespoon vinegar; in the second, one cup cold water; and in the third, 6 tablespoons melted butter. Stir well. Bake at 350° about 1/2 hour or until done.

FROSTINGS

BAKERY ICING

Rita Veenstra

2 egg whites, beaten fluffy	1/2 tsp. salt
1 lb. powdered sugar	1 tsp. vanilla
1/2 c. Crisco	

Add sugar alternately with Crisco to the egg whites. Do not overbeat. May need a little milk. Use for decorating cakes and cookies.

BIRTHDAY BUTTER FROSTING

Mrs. Steve Vos

1/4 c. butter <u>or</u> margarine	1 1/2 T. white corn syrup
1/4 tsp. butter flavoring	2 to 3 T. cream
2 c. powdered sugar	Coloring, if desired
1/4 tsp. salt	

Cream butter or margarine and butter flavoring together. Add sugar gradually, beating thoroughly. Stir in salt and vanilla flavoring. Beat in corn syrup. Add enough cream to make nice spreading consistency. Add food coloring, if desired.

Nuts and black walnut flavoring make this into a delicious nut frosting; an ounce of unsweetened chocolate, melted and cooled, may be added to creamed butter and sugar for a very fine chocolate frosting.

This frosting has a very fine consistency which does not change or harden. Any leftover frosting may be refrigerated in a covered container and used later.

BUTTER FROSTING

Kathy Arkema

1/3 c. soft butter or margarine 1/4 c. milk or cream
 3 c. sifted confectioners' sugar 1 1/2 tsp. vanilla

Cream butter. Blend in one cup sugar. Beat in 2 tablespoons milk and the vanilla. Gradually blend in remaining sugar. Add enough milk to make of spreading consistency.

NOTE: For a more creamy frosting, beat in one egg instead of first 2 tablespoons of milk.

BUTTER CREAM FROSTING

Cheryl Roose

1/3 c. soft margarine or butter 1 1/2 tsp. vanilla
 3 c. confectioners' sugar About 2 T. milk

Blend butter and sugar. Stir in vanilla and milk; beat until smooth and of spreading consistency.

BUTTER CREAM ICING

Lois DeNooy

1/2 c. butter or oleo 1 tsp. vanilla
 1/2 c. solid vegetable 4 c. sifted powdered sugar
 shortening 3 T. milk

Cream butter and shortening; add vanilla. Gradually add sugar one cup at a time. Add milk and beat until light and fluffy.

CHOCOLATE FROSTING

Verla Van Vark

1/4 c. melted oleo or Crisco 1/3 c. milk
 oil 1 1/2 tsp. vanilla
 1/4 c. cocoa 3 1/2 c. confectioners' sugar,
 1/4 tsp. salt sift if lumpy

Combine Crisco, cocoa, and salt. Then add milk and vanilla. Mix in powdered sugar in 3 parts. Mix until smooth and creamy. Add more sugar to thicken, or milk to thin, if needed for good spreading consistency. Covers two 8 or 9 inch layers, or one 9 x 12 inch cake.

Gossip is the art of saying nothing in a way
 that leaves nothing unsaid.

CHOCOLATE SATIN FROSTING

Rita Veenstra

- | | |
|--|--|
| 3 1/2 (1 oz.) sq. unsweetened
chocolate | 1 egg |
| 3 c. sifted powdered sugar | 1/2 c. soft butter <u>or</u> margarine |
| 4 1/2 T. hot water | 1 1/2 tsp. vanilla |

Melt chocolate over hot water. Remove from heat and blend in sugar and water. Beat in eggs, then butter and vanilla. Place bowl in ice water and beat until spreading consistency. Frosts 2 nine inch layers.

CREAMY FRENCH ICING

Marie Blom

- | | |
|-------------------------------------|-------------------------|
| 3 T. water | 5 T. granulated sugar |
| Boil together two minutes and cool. | |
| 1 egg | 1 tsp. vanilla |
| 1/3 c. Crisco | 2 1/3 c. powdered sugar |

Mix powdered sugar with egg. Blend with syrup, add Crisco and vanilla. Beat till creamy. When making white icing use only the egg white. Add food coloring, if desired. Cocoa may be added to make chocolate icing.

CREAMY FROSTING

Iris Vander Wal

- | | |
|----------------|---------------------|
| 2 1/2 T. flour | 1/4 c. butter |
| 1/2 c. milk | 1/4 tsp. salt |
| 1/4 c. Crisco | 1/2 tsp. vanilla |
| 1/2 c. sugar | 1 c. powdered sugar |

Blend together the flour and milk. Cook to a thick paste, stirring constantly. Cool. In a small, deep mixer bowl, cream together Crisco, sugar, butter, and salt. Add vanilla and the cooled flour paste. Beat at high speed for 5 minutes. Blend in powdered sugar (more may be necessary) to make a good spreading consistency.

DECORATOR ICING

Arllys Van Kooten

- | | |
|------------------------------------|--------------------|
| 1 lb. powdered sugar, sift
once | 2 small egg whites |
| 1/2 (rounded) c. Crisco | 5 tsp. cornstarch |

Don't beat too long or too fast. Finish with a table knife.

DELICIOUS BUTTER CREAM FROSTING

Ruth Vande Voort

2/3 c. soft butter 1/2 c. milk or light cream
 5 c. confectioners' sugar 3 tsp. vanilla

With electric mixer, blend at medium speed the butter and half the sugar until smooth. Add rest of sugar and milk alternately. Add vanilla last.

DOUBLE BOILER ICING

Lois Hoksbergen

2 egg whites 1/4 tsp. cream of tartar
 1 1/2 c. white sugar 1/2 tsp. vanilla
 4 T. water

Put ingredients in top of double boiler. Have water boiling. Beat with rotary beater until icing holds shape. Remove from heat and continue beating until cool enough to spread. Stir in 1/2 teaspoon vanilla. This recipe is not sticky and cuts well.

EASY CAKE TOPPING

Helen De Jong

1 c. graham cracker crumbs, 1 c. chocolate chips
 14 crackers 1 c. chopped nuts
 1/4 c. melted butter

Mix in order given. Sprinkle over cake batter. Bake as usual. No need to frost your cake.

EASY FROSTING

Donna Fynaardt

1/2 c. milk 1/2 c. butter
 2 T. flour Vanilla
 1/2 c. sugar

Cook milk and flour until thick. Cool. Cream sugar and the butter with electric mixer. Add cooled milk mixture and beat until light and fluffy. This is good on an angel food cake. Can add coconut flavoring and coconut.

FLUFFY FROSTING

Nellie Nibbelink

1 envelope Dream Whip 1 1/2 c. cold milk
 1 pkg. instant pudding, any
 flavor

Blend all together. Then whip at high speed for 5 minutes. Good on angel food cake, and will frost a 2 layer cake easily.

FUDGE FROSTING

Betty Van Zee

1 c. brown sugar

3 T. milk

3 T. butter

Dash of salt

Bring to boil.

Add:

3/4 c. chocolate chips

1/2 tsp. vanilla

Beat well and spread on cake.

ICING

Bonnie Roose

Cook:

3 c. sugar

1 1/2 c. hot water

1/4 tsp. cream of tartar

Cook the above to a thin syrup, 226°. Cool to lukewarm, 110°.

Add one teaspoon vanilla. Gradually add sifted confectioners' sugar, about 2 1/4 cups, until icing is of consistency to pour or until consistency desired.

QUICK CARAMEL FROSTING

Tena Dahm

Melt 1/2 cup butter in saucepan. Add one cup packed brown sugar. Cook over low heat 2 minutes, stirring constantly. Add 1/4 cup milk, bring to a boil. Remove from heat and cool. Add about 2 cups sifted confectioners' sugar gradually, beating well.

WEDDING CAKE ICING

Mrs. Steve Vos

3 1/3 c. powdered sugar

1/4 c. milk

1/2 c. white shortening

1 tsp. vanilla flavoring

Sift sugar; add shortening. Add milk gradually, beating until creamy, add flavoring.

WHITE FLUFFY FROSTING

Margy Fynaardt

2 c. powdered sugar, sifted

Pinch of salt

1/2 c. shortening, Crisco

2 T. cake flour

1 egg white

2 T. milk

1/2 tsp. vanilla

Mix together and beat 8 to 10 minutes with large mixer. Can substitute one tablespoon cornstarch with one tablespoon flour for cake flour.

If you would know the greatest sum in addition,
count your blessings.

WHITE ICING

Donna Van Wyk

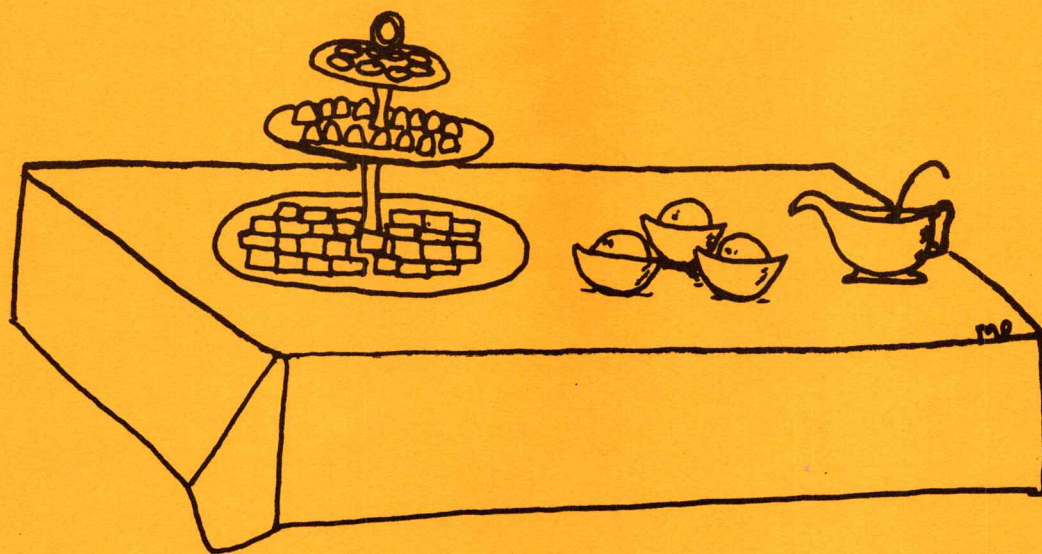
6 T. flour	1 c. margarine
1 c. milk	1 c. sugar
	1 tsp. vanilla

Cook first two ingredients until thick and cool. Cream next three ingredients and add cooked mixture. Beat with mixer for 10 minutes.

A FRIEND

Someone who cares when you're feeling blue
Someone who shares your happiness, too
One who stands by when things go wrong
Gives you courage, keeps you strong
A treasure found right here on earth
A friend is more precious than gold is worth
And when I stop and think it through
That, my friend, is a description of you.

CANDIES AND SAUCES



CANDIES - SAUCES

ALMOND BARK CANDY

Mrs. Dorothy De Jong

- | | |
|-----------------------------|--------------------------|
| 2 lb. almond bark | 2 c. dry roasted peanuts |
| 1 c. crunchy peanut butter | 3 c. Rice Krispies |
| 1 c. miniature marshmallows | |

Melt almond bark. Add remaining ingredients. Spread in a buttered 9 x 13 inch pan. When cool, cut in squares.

ALMOND BARK COOLERS

Lois Hoksbergen

- | | |
|-----------------------------|--------------------------|
| 1 1/2 lb. white almond bark | 2 c. dry roasted peanuts |
| 1 c. crunchy peanut butter | 4 c. Rice Krispies |
| 2 c. miniature marshmallows | |

Melt bark in 200° oven for 15 minutes; add peanut butter and stir well. In large bowl, add to rest of ingredients and stir well. Drop by teaspoon on wax paper.

ANISE CANDY

Kathy Van Drunen

- | | |
|---|--|
| 3 c. sugar | 1 tsp. anise oil or extract |
| 1/2 c. boiling water | 1 tsp. red <u>or</u> green food coloring |
| 1 c. white syrup (dark syrup works, but the candy will be orange) | |

Mix all together and boil to hard crack stage. Pour on ungreased cookie sheet. When cool, put upside down on other cookie sheet and hit on bottom to crack it off.

AUNT BILL'S FUDGE

Mrs. Dennis Vos

- | | |
|---------------|----------------|
| 3 c. sugar | 4 T. butter |
| 1 c. cream | 1 tsp. vanilla |
| 1/8 tsp. soda | 1 c. nuts |

Caramelize 1 cup sugar in heavy skillet; cook the other 2 cups sugar and cream in another pan. Add browned sugar to boiling syrup very slowly, stirring constantly. Cook till it forms a firm ball in cold water. Turn out fire. Add soda; stir. Add butter and stir until melted. Remove from fire, let stand 10 minutes. Add vanilla. Beat till creamy; add nuts. Pour into buttered pan.

BUTTERSCOTCH PEANUT FUDGE

Marie Blom

2 1/4 c. brown sugar, packed	12 oz. butterscotch chips
1 c. sugar	1 (7 1/2 to 10 oz.) jar
1/2 c. butter	Marshmallow Creme
1 c. evaporated milk	1 c. chopped peanuts
	1/2 tsp. vanilla

In heavy saucepan, combine sugars, butter, and milk. Place over medium heat, stir until butter is melted. Cook stirring occasionally, until temperature reaches 238°. Remove from heat. Stir in chips and Marshmallow Creme. Add peanuts and vanilla. Pour into two 8 inch pans. Makes about 3 1/2 pounds. Cut when cool.

BUTTERSCOTCH SAUCE

Marie Blom

1 1/2 c. brown sugar, packed	2/3 c. evaporated milk
2/3 c. white syrup	Dash of salt
1/3 c. water	1/2 tsp. vanilla
1/4 c. butter	1/2 c. chopped nuts

Put sugar, syrup, and butter into saucepan; boil to 236°F. Cool then beat in milk, salt, and vanilla. Add nuts. Serve on ice cream, bananas, or pudding. Makes 2 cups.

CARAMEL BALLS

Doris Nibbelink

36 caramels	1 c. coconut
3 T. cream	1/2 c. nuts
1 c. cornflakes	1/2 tsp. vanilla
1 c. Rice Krispies	

Melt caramels and cream in a double boiler. When melted, add vanilla. Pour over rest of ingredients in a greased bowl. Wet your hands and roll candy into one inch balls. Makes about 40.

CARAMELS

Nancine Bruxvoort

1 c. butter, melted	1 c. light syrup
2 1/4 c. brown sugar	15 oz. sweetened condensed milk
Dash of salt	

Add sugar and salt to butter. Stir in syrup. Gradually add milk. Stir constantly while cooking to firm ball stage, 245°, 12 to 15 minutes. Remove from heat. Stir in one teaspoon vanilla. Pour into 9 x 13 inch buttered pan. Cool. Cut into squares. Can add broken walnuts.

CEREAL CANDY

Doris Nibbelink

- | | |
|------------------|-----------------------------|
| 1 c. sugar | 2 c. Rice Krispies |
| 1 c. cream | 1 1/2 c. salted peanuts |
| 1 c. white syrup | 1 c. miniature marshmallows |
| 5 c. cornflakes | |

Boil sugar, cream, and syrup to soft ball stage. Stir in other ingredients which have been well mixed. Spread on cookie sheet. Cool, and then cut into squares.

CHERRY CHOCOLATE CANDY

Donna Van Wyk

- | | |
|---------------------------|-------------------------------|
| 2 c. sugar | 1 tsp. vanilla |
| 2/3 c. evaporated milk | 6 oz. cherry chips |
| Dash of salt | 10 oz. crushed salted peanuts |
| 12 large marshmallows | 3/4 c. peanut butter |
| 1/2 c. and 1 T. margarine | 12 oz. chocolate chips |

Combine sugar, milk, salt, marshmallows and 1/2 cup margarine in saucepan over medium heat. Boil 5 minutes; remove from heat. Add cherry chips and vanilla. Pour into 10 x 15 inch pan, buttered. Melt chocolate chips in double boiler. Add one tablespoon margarine, peanut butter, and crushed peanuts. Spread over cherry mixture and chill.

CHOCOLATE COVERED CHERRIES

Mrs. Irvin Rozenboom

- | | |
|---------------------|--------------------------------|
| 4 c. powdered sugar | 1 jar maraschino cherries |
| 1/2 c. margarine | 1 lb. box semi-sweet chocolate |
| 1/2 c. white syrup | |

Cream sugar, margarine, and syrup. Make into walnut sized balls. Place cherry half in center. Refrigerate till firm. Dip in melted chocolate. Refrigerate.

One of the mysteries of life is how a boy
who wasn't good enough to marry your daughter
can be the father of the smartest grandchild
in the world.

CHOCOLATE COVERED CHERRIES

Kathleen Fopma

Make ten days ahead of serving time.

1 lb. powdered sugar	1 tsp. vanilla
1/3 c. white syrup	Maraschino cherries
1/3 c. butter	1 (12 oz.) pkg. chocolate chips
Dash of salt	Paraffin (1/4 to 1/5 block)

Mix above ingredients thoroughly. Works best to use your hands. Cut maraschino cherries in half. Shape above mixture around cherry pieces and chill well. Melt chocolate chips over hot water; add shaved paraffin. Dip candies into this and chill. (To dip, insert toothpick into candy before chilling.)

CHOCOLATE FUDGE SAUCE

Nancine Bruxvoort

1/4 lb. butter	1 tall can condensed milk
4 sq. chocolate <u>or</u> 3/4 c. cocoa	1/2 tsp. salt
<u>plus</u> 3 T. butter	1 tsp. vanilla
3 c. sugar	

Bring to a boil. Makes one quart.

CHOCOLATE NUT TOFFEE

Nancine Bruxvoort

1 c. chopped pecans	1 c. butter
1 1/2 c. brown sugar	6 oz. chocolate chips

Spread nuts in 9 x 13 inch pan. Combine sugar and butter. Bring to boil. Boil 10 minutes, stirring constantly. Pour immediately over nuts. Let stand a couple of minutes. Sprinkle chocolate chips over. Cover. When melted, spread evenly. Crack when cool.

CHOCOLATE SYRUP FOR ICE CREAM Geneva Rozenboom - Audrey Veldhouse

1 stick oleo	1 can Carnation milk
3 sq. unsweetened chocolate	Pinch of salt
3 c. sugar	1 tsp. vanilla

Melt oleo and chocolate in double boiler. Add other ingredients alternately and stir well after each addition. Do not boil, but keep over hot water for 1/2 hour. Stir occasionally.

It's a wise husband who will buy his wife such fine china that she won't trust him to wash the dishes.

CHOCOLATE TOPPING

Leona DeVries

1 c. white sugar
 1/4 c. cocoa
 1 1/2 T. cornstarch or 2 1/2 T. flour
 1/8 tsp. salt
 1 c. water

Mix together sugar, cocoa, cornstarch, and salt thoroughly. Blend in water and cook until thick, stirring constantly. Remove from heat and add one teaspoon vanilla, one tablespoon oleo; good on ice cream and vanilla puddings.

CHOCOLATE TOPPING

Helen De Jong

1 c. sugar
 1 1/2 T. flour
 2 T. cocoa
 Pinch of salt
 1 c. water

Mix dry ingredients. Add water, bring to boil and simmer a few minutes. Can be served hot or cool. Store leftover in refrigerator.

CHRISTMAS HOLLY

Kathy Van Drunen

1/2 c. oleo
 1 tsp. green food coloring
 32 large marshmallows, or
 3 1/2 c. small
 4 1/2 c. cornflakes
 Red hots

Melt oleo in 3 quart saucepan. Add and heat over low heat the food coloring and marshmallows, stirring until mixture is well blended. Remove from heat and add cornflakes. Drop and form into cookies or wreaths on wax paper with fingers which have been dampened in cold water. Decorate with red hots placed on top in groups of three, or red hots may be mixed in with cornflakes.

CRUNCHY BUTTER TOFFEE

Kathleen Fopma

Combine one cup sugar, 1/2 teaspoon salt, 1/4 cup water, 1/2 cup butter. Cook above ingredients to light-crack stage, 285°.
 1/2 c. walnuts, chopped
 1 (12 oz.) pkg. chocolate chips, melted over hot water

Add chopped nuts to cooked ingredients. Pour on well greased cookie sheet; cool. Melt chips; spread 1/2 on top. Sprinkle with chopped nuts. Cool. Turn; coat other side with remaining chocolate and nuts. Break into pieces.

DOUBLE-DECKER FUDGE

Mrs. Gerrit A. DeJong

- | | |
|-----------------------------------|-----------------------------------|
| 4 1/2 c. sugar | 2 (6 oz.) cans evaporated milk |
| 1/2 c. butter <u>or</u> margarine | 1 (6 oz.) pkg. semi-sweet |
| Dash of salt | chocolate chips |
| 1 (7 oz.) jar Marshmallow Creme | 1 (6 oz.) pkg. butterscotch chips |

Combine sugar, Marshmallow Creme, evaporated milk, butter and salt in 3 quart saucepan. Cook and stir over medium heat till mixture boils. Boil gently, stirring frequently for 5 minutes. Divide mixture in half. To one half (about 3 cups) add chocolate chips; mix well. Pour into buttered 9 x 13 x 2 inch pan or 11 x 7 x 2 inch pan. Add butterscotch chips to remaining half of marshmallow mixture; mix well. Pour over chocolate layer; cool. Cut into desired pieces.

EASTER FAVORS

Bev Vos

- | | |
|-----------------------------|------------------------|
| 1/4 c. margarine | 6 c. crisp rice cereal |
| 4 c. miniature marshmallows | Jelly beans |

Melt marshmallows and margarine over low heat. Stir until syrupy. Add rice cereal and mix until well coated. Form into nest-like shapes. Put 3 jelly beans into each nest while warm.

EASY TREATS

Bev Vos

- | | |
|--------------------------------|----------------------------|
| 1 can sweetened condensed milk | 14 oz. pkg. Kraft caramels |
| 1/2 c. butter | Large marshmallows |
| Pinch of salt | |

In a double boiler, combine milk, butter, salt, and caramels. Melt and beat with spoon until well blended. Dip large marshmallows into mixture. Then roll in Rice Krispies. Let cool. These freeze well.

FROSTED PECANS

Mrs. Paul De Jong

- | | |
|-------------------------|--------------------|
| 1/2 c. dairy sour cream | 1 1/2 tsp. vanilla |
| 1 1/2 c. sugar | 3 c. pecan halves |

Combine sour cream, sugar, vanilla in 2 quart saucepan. Cook to soft ball stage, 234°, stirring frequently to prevent scorching. Add pecans; stir to coat. Turn onto buttered baking sheet; separate with 2 forks. Package and freeze in airtight containers. Makes about 1 1/2 pounds.

VARIATION: Frosted Sour Cream Walnuts - substitute walnut halves.

FUDGE (BETTY BAKER)

Elaine Van Der Hart

3 c. sugar	3 sq. chocolate (6 T. cocoa)
1 c. milk	1 1/4 c. butter
1 envelope unflavored gelatin	2 tsp. vanilla
1/2 c. (scant) light syrup	1 c. walnuts

Mix sugar, gelatin; add milk and stir well. Add syrup, chocolate, and butter. Cook over medium heat, stirring frequently until 238°. Remove from heat and pour into large mixing bowl. Cool 15 minutes! Beat until thick. Add nuts; pour in buttered 9 x 13 inch pan. Cool completely before cutting.

FUDGIE-SCOTCH RING

Marcia Pothoven

1 c. semi-sweet chocolate chips	1 c. coarsely chopped walnuts
1 c. butterscotch chips	1/2 tsp. vanilla
1 can sweetened condensed milk	1 c. walnuts halves

Melt chips with milk in top of double boiler. Stir occasionally till chips melt and mixture begins to thicken. Remove from heat; add chopped walnuts and vanilla. Blend well. Chill one hour, till mixture thickens. Line bottom of 9 inch pie pan with 12 inch square of foil. Place 3/4 cup walnut halves in bottom of pan, forming 2 inch wide flat ring.

Spoon chocolate mixture in small mounds on top of walnuts to form ring. Decorate with remaining walnuts. Chill in refrigerator until firm enough to slice. Cut into 1/2 inch slices. Makes 36 slices.

GRANDMA VAN RYSWYK'S FUDGE

Carolyn Bandstra

1 c. white sugar	1/2 c. cream
1 c. brown sugar	1/4 c. white syrup
2 1/2 T. cocoa	

Boil 7 minutes; begin counting when bubbles show around outside. After it begins to cook slowly add 3 tablespoons butter, then one teaspoon vanilla.

Life is God's gift to us;
what we make of it, is our gift to God.

HOLIDAY DIVINITY

Vera Franje

3 c. sugar (cane sugar)	1 (3 oz.) pkg. Jello (any flavor)
3/4 c. light syrup	1 tsp. vanilla
3/4 c. water	1 c. chopped nuts (optional)
1 tsp. salt	1/2 c. coconut
2 egg whites	

Butter sides of 2 quart saucepan. Combine sugar, syrup, water, and salt, in pan. Cook until hard ball stage without stirring.

Beat egg whites to soft peaks. Gradually add Jello. Pour hot syrup over egg whites beating on high speed until soft peaks form. Add vanilla, stir in nuts and coconut. Drop on wax paper.

HOT FUDGE SAUCE

Judy Van Gorp

1 c. chocolate chips	1/2 c. oleo
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Melt together and add 2 cups powdered sugar and one 13 ounce can evaporated milk. Bring to a boil, boil 6 minutes. Remove from heat and add one teaspoon vanilla. Heat to serve over ice cream.

MOLDING LIFE

I took a piece of plastic clay
And idly fashioned it one day;
And as my fingers pressed it still,
It moved, and yielded to my will.
I came again when days were past;
The bit of clay was hard at last;
The form I gave it still it bore,
But I could change that shape no more.

I took a piece of living clay,
And gently formed it day by day,
And molded with my power and art
A young child's soft and yielding heart.
I came again when the years were gone,
It was a man I looked upon;
He still that early impress wore
And I could change him nevermore.

LEMON FRUIT JELL CANDY

Mrs. Steve Vos

- | | |
|--------------------------------------|-------------------------------|
| 1 bottle (6 oz.) liquid fruit pectin | 1 c. light corn syrup |
| 2 T. water | 2 tsp. lemon extract |
| 1/2 tsp. baking soda | 10 drops yellow food coloring |
| 1 c. sugar | Decoration |

Combine fruit pectin and water in a 2 quart saucepan. Stir in baking soda. (Mixture will foam slightly.) Mix sugar and corn syrup in another pan. Place both saucepans over high heat and cook both mixtures, stirring alternately until foam has thinned from fruit pectin mixture and sugar mixture is boiling rapidly, 3 to 5 minutes.

Pour fruit pectin mixture in a slow, steady stream into boiling sugar mixture, stirring constantly. Boil and stir one minute longer. Remove from heat. Stir in lemon extract and yellow food coloring. Pour immediately into a buttered 9 inch square pan. Let stand at room temperature until mixture is cool and firm, about 3 hours. Invert pan onto wax paper which has been sprinkled with decorations, or place on wax paper and dip in decoration. Cut candy into 3/4 inch squares and roll in sugar. Allow candy to stand a while; roll again or dip in decoration to prevent stickiness. Makes about one pound candy.

NOTE: Let stand overnight, uncovered, at room temperature before packing or storing.

DECORATIONS: Use granulated sugar, confectioners' sugar, melted semi-sweet chocolate, sugar chocolate sprinkles, cookie coconut, grated nuts, or tinted sugar.

MINTS

Ruth Vande Voort

- | | |
|--|-----------------------------|
| 1 lb. box of powdered sugar | 3 oz. softened cream cheese |
| 1/2 tsp. flavoring (peppermint, wintergreen, etc.) | Coloring, as desired |

Mash cream cheese. Add powdered sugar, about 3 3/4 cups, gradually until the candy mixture becomes like a pie dough. Add flavoring and coloring as desired. Roll into small balls. Roll balls into sugar and press into molds. Unmold at once. If it sticks, add more powdered sugar. You may dip finished mints in white sugar to add sparkle.

See each person you meet as one who knows your Lord or is seeking your Lord.

OLD FASHIONED FUDGE

Bonnie Roose

4 c. sugar
1 1/3 c. milk
1/2 c. cocoa

4 T. white corn syrup
1/4 tsp. salt

Combine in buttered saucepan. Stir over medium heat until sugar dissolves. Cook to soft ball stage, stirring occasionally. Remove from heat. Add 4 tablespoons butter. Cool to lukewarm without stirring. Add teaspoon vanilla. Beat till thick and not glossy. Stir in one cup nuts. Pour into buttered pan.

1-2-3 FUDGE SAUCE

Elizabeth Ryken

Combine one large can undiluted Carnation evaporated milk, 2 cups sugar and 3 squares unsweetened chocolate in a saucepan. Bring to boil over medium heat. Cook 5 minutes stirring vigorously. Remove from heat and add 1 teaspoon vanilla. Beat with rotary type beater one minute. Serve hot or cold on ice cream or cake. Store in refrigerator. If it gets too thick to use, add some milk.

PEANUT BUTTER FUDGE

Bonnie Roose

4 c. sugar
1 1/2 c. milk
1/2 c. peanut butter

2 tsp. vanilla
1/4 tsp. salt

Boil sugar and milk to soft ball. Remove from heat and cool. Add other ingredients and beat until creamy. Pour into buttered pan and cut.

PEANUT BUTTER LOGS

Nancine Bruxvoort

1 stick oleo, melted
1 c. peanut butter

2 c. powdered sugar
3/4 c. graham cracker crumbs

Mix and roll into logs. Cool. Dip in chocolate mixture: 6 ounces chocolate chips and 1/3 bar paraffin. If leftover chocolate; add Rice Krispies and nuts for a crunchy bar.

PEANUT CLUSTERS

Tress Deur

Melt in double boiler one large Hershey bar, one package chocolate chips and 1/4 cup wax. Add one pound peanuts. Mix well and drop by teaspoon.

To speak kindly does not hurt the tongue.

PEANUT CLUSTERS

Carol Fynaardt - Leona Van Wyk

1 (12 oz.) pkg. butterscotch
chips1 (12 oz.) pkg. chocolate chips
1 lb. Spanish peanuts

Melt chocolate and butterscotch chips over low heat. Add
peanuts, mix well. Drop by teaspoon on wax paper.

PEANUT CLUSTERS

Iris Vander Hart

2 c. sugar

1 c. chocolate chips

1 stick butter

1 c. nuts, or peanuts

3/4 c. evaporated milk

12 large marshmallows

Boil sugar, butter, and milk till soft ball stage, stirring
constantly. Take off fire, and add chips, nuts, and marshmallows.
Mix well and chocolate and marshmallows will melt. Drop on wax
paper.

SOUR CREAM FUDGE TREATS

Irene Vander Linden

1 c. unsifted flour

2 eggs

1 c. sugar

2 envelopes chocolate or 2
squares melted chocolate

1/2 tsp. salt

1/2 c. water

1/2 tsp. soda

1/2 c. sour cream

1/2 tsp. vanilla

1/4 c. soft shortening

Beat two minutes at medium speed. Spread in a pan and sprin-
kle with one cup chocolate chips and 1/2 cup nuts. Bake at 350°
for 20 to 25 minutes in 9 x 13 inch pan or 20 minutes in larger
pan.

TOOTSIE ROLL

Wilma Terpstra

2 T. butter

1 tsp. vanilla

1/2 c. white syrup

3 c. powdered sugar

2 sq. melted chocolate

3/4 c. dry milk

Mix all ingredients together and knead. Roll out into 3/4
inch rolls. Cut off length desired. Let stand a while and then
wrap.

Worry is mountain climbing over molehills.

T.V. LOG

Donna Van Wyk

3 sq. semi-sweet chocolate	1 c. chopped walnuts
2 T. butter	1/2 c. coconut
1 egg	2 1/2 c. miniature marshmallows
1 c. icing sugar	

Melt chocolate and butter over hot water. Add egg and rest of ingredients. Shape into thick rolls on wax paper. Sprinkle with coconut. Put in refrigerator and cool.

WHITE FUDGE

Esther Linsted

3 c. white sugar	1 T. butter
1/2 c. white Karo	1 tsp. vanilla
1 c. cream	Nuts

Boil sugar, syrup and cream to medium hard, but not soft ball stage. Then add butter, vanilla and nuts. Cool and beat.

WHITE FUDGE

Sarah Veenstra

3 c. white sugar	1 c. canned milk
1/2 c. melted butter	1 tsp. vanilla

Mix all but vanilla in heavy saucepan. Bring to soft ball, remove from heat and stir in vanilla. Beat until stiff enough to put in a 9 x 9 inch pan, a long time. Can put nuts in this also.

WHITE FUDGE

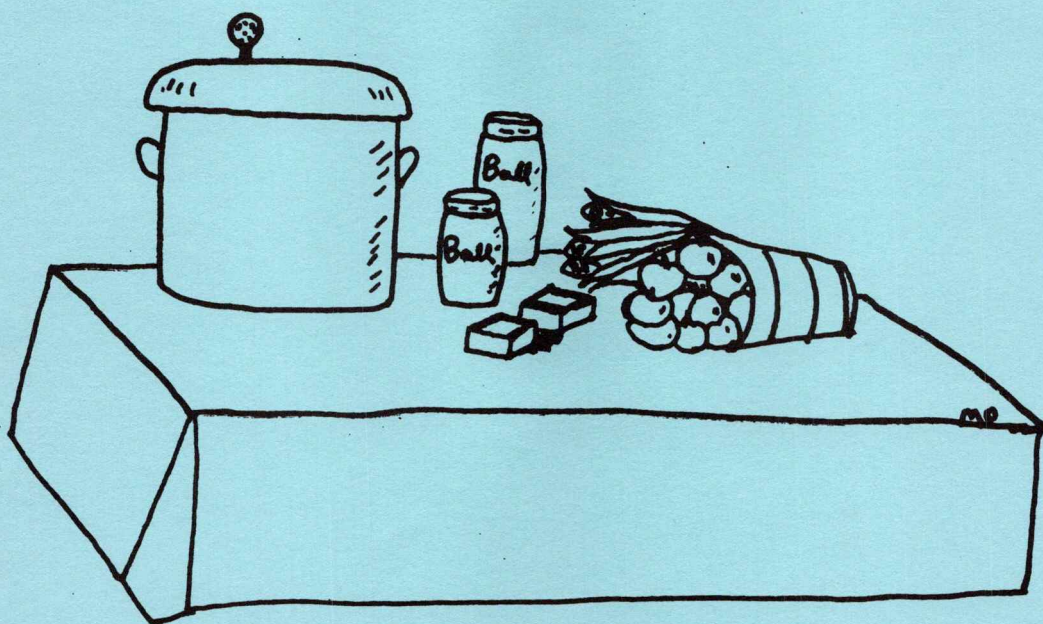
Henrietta Veldhuizen

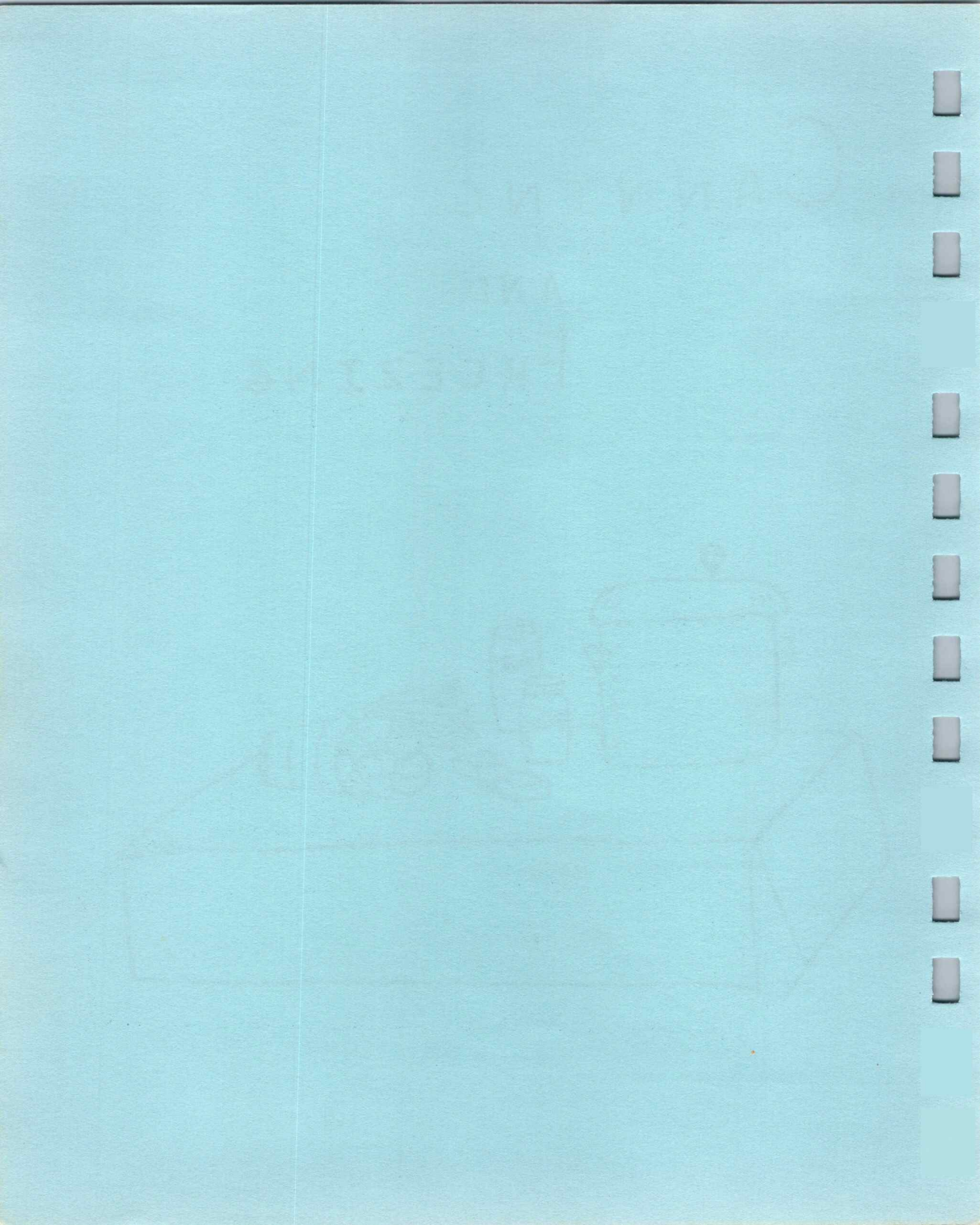
2 c. sugar	1 c. miniature marshmallows
1 stick oleo	1/2 pound almond bark
1 c. Carnation milk	Nuts

Boil first three ingredients to soft ball stage. Then add the rest of the ingredients and place in buttered pan.

A good memory is fine--
but the ability to forget is the
true test of greatness.

CANNING AND FREEZING





CANNING - FREEZING

ARISTOCRAT PICKLES

Mrs. Harold L. Van Der Hart

Slice one gallon cucumbers thin and place in brine for 6 days. Use one pint salt to each one gallon of water. After six days, drain off brine, add fresh water to cover, and add 1 tablespoon alum and simmer very slowly 1/2 hour. Drain again and add fresh water to cover adding one tablespoon ground ginger and simmer again very slowly for 1/2 hour; drain again. Boil 1 pint vinegar, one pint water and six cups sugar with one teaspoon cinnamon bark, one teaspoon whole cloves, one teaspoon celery seed and one teaspoon whole allspice. Place spices in bag and boil with vinegar, water and sugar for five minutes. Pour above over drained pickles and simmer again 1/2 hour until pickles are clear. Remove spices, pack in jars and seal. The secret is slowly simmering each time, not letting them boil.

BARBECUE SAUCE

Mrs. Steve Vos

1 c. catsup	2 c. tomato juice
1 tsp. salt	1 onion, chopped
1 tsp. celery seed	1/4 c. vinegar
1/4 c. brown sugar	

Boil together 15 minutes and pour over anything you'd use commercial barbecue sauce on.

BREAD AND BUTTER PICKLES

Rita Veenstra

4 qts. sliced cucumbers	3 c. white sugar
3 onions, sliced	1 tsp. cinnamon
1/2 c. salt	2 T. mustard seed
3 c. vinegar	1 tsp. turmeric
1 c. water	1/2 T. celery seed

Mix cucumbers, sliced onions, and salt. Cover with ice and let stand 5 hours. Drain. Boil vinegar, water, sugar, and seasonings 3 minutes. Add cucumbers and onions and simmer 10 to 20 minutes. DO NOT BOIL. Pack in jars and seal.

The only way to have a friend is to be one.

CANNED APPLES FOR PIE

Mrs. Harold L. Van Der Hart

Add one cup sugar and small amount of salt to each quart pared and sliced apples. Let set until they form their own juice. Put in jar and seal. Process 12 minutes in boiling water. Tastes like fresh apple pie.

CANNED CARP

Tena Uitermarkt

Take backbone out of fish. Cut into one inch pieces. Pack in pint jars. To each pint add:

3 T. tomato sauce	1 tsp. vinegar
2 tsp. salad oil	3/4 tsp. salt

Cook in pressure canner at 15 pounds pressure for 90 minutes. These taste like salmon, and can easily be substituted for tuna or salmon in most recipes.

CANNED PIE APPLES

Doris Nibbelink

1 gal. sliced apples	1 c. sugar
----------------------	------------

Let stand overnight. The next morning, pack into two quart jars. Process 15 minutes in hot water bath. The apples do not discolor, and taste like fresh apples when used.

CINNAMON CUCUMBER PICKLES

Mrs. Lois Klyn

2 gal. cucumbers	2 c. vinegar
Lime	1/2 T. salt
1 c. vinegar	8 sticks cinnamon
1 small bottle red food coloring	1 pkg. red hots
	10 c. sugar
1 tsp. alum	2 c. water

Peel cucumbers. Cut in half and scrape out the seeds with a spoon. Cut into slender sticks about 1/2 inch wide and 4 to 5 inches long. Let stand 24 hours in ~~lime~~ water made using one cup lime to one gallon water.

Second day - Drain and wash. Soak three hours in cold water. Drain. Simmer 2 hours in one cup vinegar, one small bottle red food coloring, and alum, and enough water to cover. After two hours, drain and cover with syrup made of: 2 cups vinegar, salt, cinnamon, red hots, sugar, and water. Let stand overnight.

Third day - Drain, reheat syrup and pour back over pickles. Let stand overnight.

Fourth day - Heat to a boil and then seal.

COPPER PENNY RELISH

Ila Ozinga

8 c. sliced carrots	1/2 c. salad oil
1 large onion, chopped	1 tsp. dry mustard
1 large green pepper	1/4 tsp. celery salt
1 can tomato soup	1/4 tsp. garlic salt
3/4 c. brown vinegar	1 T. Worcestershire sauce
1 c. sugar	

Cook carrots, onion and green pepper until about half done. Add the remaining ingredients and bring to a boil and cool. When all is cool, mix and refrigerate.

CORN FOR FREEZER

Marie Blom - Sylvia Nieuwsma

1 gal. raw corn, cut off cob	3/4 to 1 c. sugar
1 qt. water	4 tsp. salt

Bring to a boil and cook for 10 minutes. Cool in flat pans. Do not drain. Package and freeze. (Sometimes corn will stick - use heavy pan. Stir occasionally. Use electric knife to cut corn off cob.)

CRISP CLOVE PICKLES

Verla Van Vark

7 lb. cucumbers, 1/4 inch thick slices	1 T. salt
2 gal. water	2 qt. white vinegar
2 c. hydrated lime	1 tsp. ground cloves
9 c. sugar	2 tsp. mixed pickling spices
1 1/2 T. green food coloring	2 tsp. celery seed

Use only small, fresh cucumbers. Mix water and lime. Add the cukes and let stand 24 hours. Wash in clear water 3 times. Then soak in clear water 3 hours. Drain well. Mix together sugar, food coloring, salt, and vinegar. Put spices in cloth bag. Add cukes and spices to liquid. Let stand overnight.

In morning, boil for 35 minutes. (Time from when first starts boiling). Put in jars and seal.

NOTE: If you omit the cloves, these make a good lime pickle.

A friend is one who knows all about you
and likes you anyway.

CUCUMBER RELISH

Grace Van Wyk

- | | |
|-------------------------|--------------------|
| 9 c. diced cucumbers | 1 c. vinegar |
| 1 c. diced onion | 2 T. pickling salt |
| 1 c. diced green pepper | 1 T. celery seed |
| 2 c. sugar | |

Mix all together. Let stand one hour, then place in jars and refrigerate. This keeps very well.

FREEZER CUCUMBERS

Cornelia Veenstra

- | | |
|--------------|-------------|
| 1 c. vinegar | 2 c. water |
| 2 c. sugar | 1 tsp. salt |

Bring to a boil. Wash and dry cucumbers. Slice thin into freezer cartons. Pour cooled syrup over and freeze.

FROZEN COLESLAW

Anna Roose

- | | |
|---------------------------------|------------------------|
| 1 medium head cabbage, shredded | 1 large carrot, grated |
| 1 tsp. salt | 2 c. sugar |
| 1 c. vinegar | 1 tsp. celery seed |
| 1/4 c. water | 1 tsp. mustard seed |
| 1 green pepper, optional | |

Sprinkle salt over cabbage. Toss well and let set for one hour. Drain off excess water. Add carrot; mix well. Combine vinegar, sugar, water, and seeds in saucepan and boil for one minute. Cool. Pour over the cabbage and spoon into freezer containers. Freeze. Thaw before serving. (Pepper, onion and celery may be added if desired.)

FRUIT SAUCE

Elizabeth Ryken

- | | |
|---------------------|------------------------------|
| 6 large peaches | 2 c. brown sugar |
| 6 large pears | 1 T. salt |
| 6 onions | 1 T. celery seed |
| 12 large tomatoes | 2 c. vinegar |
| 1 1/2 green peppers | 1 oz. pickling spices in bag |

Chop peaches, pears, onions, tomatoes, peppers. Bring to a boil, then add brown sugar, salt, celery seed. Cook 20 minutes; take off burner and add vinegar and spices. Cook until thick. Be sure to have one red spice in the pickling spices. Put in pint jars and seal.

GINGER PICKLES

Lois Hoksbergen

- | | |
|---|---------------|
| 1 gal. water | 1 c. salt |
| 1 gal. pickles, cut in 1/4 inch
thick slices | 1 1/2 T. alum |
| | 2 T. ginger |

SYRUP:

- | | |
|---------------|---------------------|
| 1 qt. vinegar | 1 tsp. celery seed |
| 1 pt. water | 2 T. pickling spice |
| 8 c. sugar | 2 sticks cinnamon |
| 1 tsp. salt | |

Combine water, pickles and salt and let stand for 5 days. On the sixth day rinse, cover with the alum. On the seventh day, drain; simmer 20 minutes with ginger and water to cover. Drain and rinse well. Then mix together ingredients for syrup and put on pickles. Boil for 20 minutes and put in jars and seal.

INDIAN RELISH

Donna Fynaardt

- | | |
|----------------------------|-----------------|
| 12 large tomatoes, skinned | 1 tsp. cloves |
| 1 red pepper, chopped | 1 tsp. cinnamon |
| 4 apples, diced | 1 tsp. ginger |
| 4 onions, chopped | 3 c. vinegar |
| 2 T. salt | 3 c. sugar |

Boil two hours. Add diced apples, 1/2 hour before done. Add spices when almost done. Pack into clean jars and seal. Very good with pork.

MULBERRY JAM

Mrs. Kenneth De Jong

Cover six cups mulberries with water and cook till soft. Drain off juice and keep four cups juice and add one package of Sure-Jell. Bring to a rolling boil. Add 5 1/2 cups sugar and one package raspberry Kool-Aid. Bring back to a boil and cook two minutes longer. Fill jars and seal. Makes 3 pints.

MULBERRY-RHUBARB PRESERVE

Verla Van Vark

- | | |
|-----------------|-----------------|
| 3 c. rhubarb | 1 box Sure-Jell |
| 1 c. mulberries | 5 1/2 c. sugar |

Mash or run the mulberries through the blender. Then make jam according to directions on Sure-Jell box.

If at first you don't succeed,
you are running about average.

OPEN JAR SWEET PICKLES

Ruth Vande Voort

First Day - Put 2 gallons whole medium sized cucumbers, washed, in a crock and cover with boiling water in which 3 scant cups of canning salt have been dissolved.

Second Day - Pour off brine; dissolve one box powdered alum in one gallon boiling water or enough to cover pickles.

Third Day - Pour off alum water, cover with boiling water.

Fourth Day - Pour off water, boil one gallon vinegar and one box mixed pickling spices, not in bag. Pour over pickles and let stand 9 days. Pour off vinegar mixture. Take cucumbers from crock and wash crock. Throw away vinegar water. Slice cucumbers in crock, add a layer of sugar, repeat cucumbers, then sugar, until 10 pounds of sugar is used. Cover crock good. Let stand 2 weeks, in a cool place. Then boil and put into jars to seal.

These taste best if left 2 months before using.

PICKLED BEANS

Mrs. Lois Klyn

2 qt. fresh green beans

1 1/2 c. sugar

4 1/2 c. water

1/2 c. vinegar

Boil beans until almost done; add a little salt while cooking. Boil together water, sugar, and vinegar. Drain water off the beans; put in jar and cover with hot vinegar solution. Seal.

PICKLE RELISH

Judy Van Gorp - Sylvia Nieuwsma

10 c. pickles, ground up

5 c. onions, ground up

3 green peppers, ground up

2 red peppers, ground up

1/4 c. salt

Cover with boiling water and let stand overnight. Next morning drain well. Add:

2 tsp. turmeric

2 T. mustard seed

5 c. sugar

3 c. vinegar

2 T. celery seed

3 T. cornstarch

Mix with a little water. Boil 40 to 45 minutes and put in jars and seal.

Did you ever think about a cookbook and all the family secrets it holds?

PICKLE RELISH

Carolyn Bandstra

- | | |
|-------------------------|-----------------------|
| 5 c. ground cucumbers | 1 c. ground onion |
| 2 green peppers, ground | 2 red peppers, ground |

Add 1/4 cup salt and cover with boiling water. Let stand overnight. Drain.

SYRUP:

- | | |
|------------------|-------------------|
| 5 c. sugar | 2 T. mustard seed |
| 3 c. vinegar | 2 tsp. turmeric |
| 2 T. celery seed | |

Boil 15 minutes. Add 3 tablespoons cornstarch dissolved in 2 tablespoons water. Stir into boiling relish, and boil 2 minutes. Put in jars and seal.

PIZZA SAUCE

Mrs. Janice Uitermarkt

- | | |
|-------------------------------|------------------------------------|
| 12 to 14 lb. skinned tomatoes | 1/2 c. Italian seasoning <u>or</u> |
| 2 c. chopped celery | 2 T. oregano |
| 3 c. chopped onion | 1 T. basil |
| 1 or 2 cloves garlic | 1 T. thyme |

Simmer all for three hours till thick and savory. Jar and seal.

RED BEET JELLY

Geneva Sheesley

- | | |
|---|------------------------------------|
| 1 1/2 lb. raw red beets | 2 pkg. powdered pectin (Sure-Jell) |
| Water to cover beets | |
| 1/2 c. lemon juice (Realemon will work) | 8 c. sugar |
| | 1 (6 oz.) pkg. raspberry gelatin |

Peel or scrub well raw red beets. Cover with water and boil until tender. Drain off the juice and keep. Bring 6 cups of the beet juice, lemon juice and pectin to hard boil. Add all at once the sugar and gelatin. Boil six minutes, skin, seal or freeze.

REFRIGERATOR PICKLES

Carrie Bloem

- | | |
|--------------|-------------------------|
| 4 c. vinegar | 1 1/3 tsp. turmeric |
| 4 c. sugar | 1 1/2 tsp. mustard seed |
| 1/2 c. salt | 1 1/3 tsp. celery seed |

Mix this up and stir until thoroughly dissolved. Slice onions and cucumbers and put in a gallon jar. Pour syrup over. Can store in refrigerator for a long time.

RHUBARB JAM

Carrie Bloem

4 c. rhubarb, cut small
4 c. sugar

1 c. crushed unsweetened
pineapple
1 (3 oz.) raspberry Jello

Combine rhubarb and sugar. Let stand 2 hours. Stir often. Boil 10 minutes. Add pineapple; boil again 7 minutes. Remove from stove, add Jello. Stir well. Pour into jars and seal. Also makes a good ice cream topping.

RHUBARB JAM

Carmen Reitsma - Mrs. Paul De Jong

5 c. rhubarb
3 1/2 to 4 c. sugar

1 small box raspberry Jello

Cut rhubarb, add sugar and let set until sugar dissolves. Cook to a rolling boil for 10 minutes. Add the box of Jello. Store in freezer.

SIMPLE SWEET PICKLES

Mathilda Vos - Cathryn Van Wyk

1 gal. cucumbers, sliced 1/4
inch thick
3/4 c. pickling salt
Boiling water
2 c. vinegar
6 c. water
1 T. alum

1 T. turmeric
1 1/2 c. water
1 1/2 c. vinegar
6 c. sugar
1 tsp. mixed pickling spices
1 tsp. dill seed

Sprinkle salt over sliced cucumbers and cover with boiling water. Let stand overnight. Wash and drain. Mix together vinegar, water, alum, and turmeric. Pour over drained cucumbers and simmer 30 minutes. Rinse and drain; pack slices in jars, put on the water, vinegar, sugar, spices, and dill seed. Bring to rapid boil and pour over slices and seal.

The secret of happy living is not
to do what you like but to like
what you do.

SPAGHETTI SAUCE

Elizabeth Ryken

30 tomatoes	5 (6 oz.) cans tomato paste
10 onions	5 (6 oz.) cans water
2 bunches celery	Salt and pepper, to taste
1 red hot pepper, small	1 lb. bacon, cut fine
2-3 green peppers	

You can put tomatoes, onion, celery, and peppers through grinder. Fry bacon down but not crisp. Fry the onion, celery, and peppers but not hard. Put all ingredients together, cook real slow 4-5 hours. Put in jars and cold pack 1/2 hour. Fry meatballs then put in sauce about 1/2 hour before serving over cooked spaghetti.

SWEET PICKLES

Lois Hoksbergen

Small cucumbers - 4 or 5 inches long. Wash and pack; don't crowd in a 1/2 gallon jar. Put on a syrup of 2 cups vinegar, 2 level tablespoons canning salt, 1 1/2 tablespoons mixed spices and one teaspoon alum. Fill with cold water and seal with zinc lid. Let stand one month to a year. Drain and wash in cold water, split or slice and add 2 cups sugar; stir and mix up. Makes its own juice. Crisp and delicious.

SWEET PICKLES

Judy Van Gorp

Four quarts finger size pickles. Soak in one gallon water and one cup salt overnight.

Next morning drain off and put in a kettle with 2 quarts water and 2 cups vinegar. Heat to boiling but do not boil. Drain off. Pack in jars then make a syrup of the following:

6 c. sugar	4 c. vinegar
3 T. mixed pickling spice	

Bring to a boil and pour over pickles in jars and seal. If some are too large, cut through once before putting in jars.

Laughter is one of the
greatest helps of digestion.

SWEET-SOUR DILL PICKLES

Mrs. Steve Vos

Medium size or dill size	4 c. sugar
cucumbers	1/2 c. salt
Onion slices	1 qt. vinegar
8 heads fresh dill	2 c. water
2 celery stalks, quartered	

Wash and cut cucumbers in one inch chunks or quarters; enough to fill 4 quart jars. To each jar, add 3 or 4 slices onion, 2 pieces celery and 2 heads of dill. Dissolve sugar and salt in vinegar and water; bring to a boil. While still hot, pour over cucumbers in jar to cover. Seal at once and store in cool place for 30 days before using.

TOMATO CATSUP

Mrs. Janice Uitermarkt

1 qt. tomato pulp	1 tsp. celery salt
1 c. sugar	1 tsp. salt
1/2 c. vinegar	1 tsp. mixed pickling spice
1 medium onion	

Put spices and onion in cloth bag. Mix all together and boil for 30 minutes. Remove bag and thicken with 2 tablespoons corn-starch mixed in a bit of cold water. Boil one minute more. Can.

VEGETABLE RELISH

Carolyn Bandstra

12 medium onions (4 c. ground)	1/2 c. salt
1 medium head cabbage (4 c. ground)	6 c. sugar
10 green tomatoes (4 c. ground)	1 T. celery seed
12 green peppers	1 1/2 tsp. turmeric
6 sweet red peppers	4 c. cider vinegar
2 T. mustard seed	2 c. water

Grind vegetables, using a coarse blade. Sprinkle with salt. Let stand overnight. Rinse and drain. Combine remaining ingredients. Pour over. Heat to boiling, simmer 3 minutes. Seal in hot sterilized jars. Makes 8 pints.

Houses are built to live in,
more than to look at.

WATERMELON PICKLES

Ruth Vande Voort

7 lb. watermelon rind	2 c. vinegar
Salt water (1/4 c. to 1 qt.)	1/2 tsp. oil of cloves
7 c. sugar	1/2 tsp. oil of cinnamon

Peel off green rind and pink edges of watermelon. Soak rind in salt water to cover for about 2 hours. Drain, rinse, and cover with cold water. Bring to a boil, cook until tender, but not soft, about 10 minutes. Drain. Combine sugar, vinegar, and spices; heat to boiling. Pour over rind in large glass bowl. Let stand overnight. In the morning, drain off syrup. Heat syrup to boiling and pour back over rind. Let stand overnight.

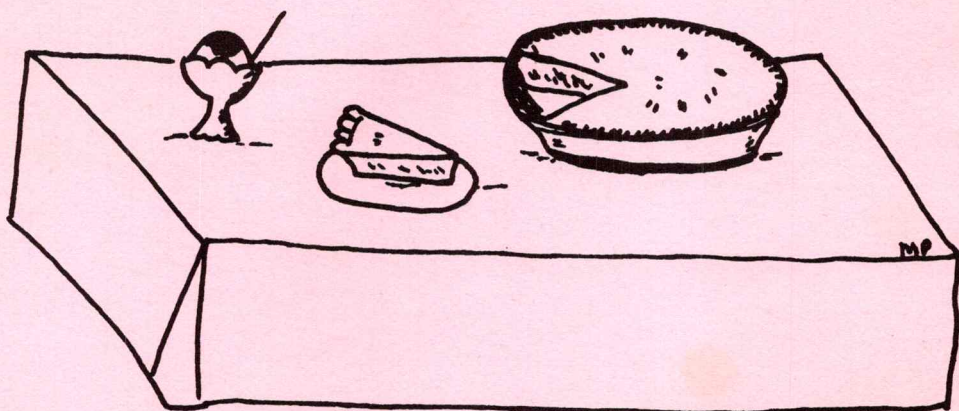
On third morning, heat rind in syrup. Seal at once in hot, sterilized jars. Makes 8 pt.

SUMMER COMPLAINT

At summer's end I am a wreck
 From canning foodstuffs by the peck,
 But I stagger back with sticky pride
 And bless the bottles, side by side,
 Of apples, plums, and succotash
 And beans and peas, as good as cash.
 Now all I need is a recipe
 For canning and preserving - ME!

ADDITIONAL RECIPES

DESSERTS AND PIES



DESSERTS

APPLE CRISP

Doris Nibbelink

8 c. sliced, peeled apples 1/4 c. whole wheat flour
 1 tsp. cinnamon 1/2 c. brown sugar
 1/2 c. butter 1/4 c. wheat germ
 1/2 c. white flour 1/4 c. oatmeal

Place sliced apples in buttered 9 x 13 inch baking dish. Crumble rest of ingredients, and cover apples with them. Bake at 350° for 45 minutes. Then spread miniature marshmallows over top and bake 15 minutes more.

APPLE CRISP

Iris Vander Wal

Slice apples into a greased 9 x 13 inch pan. Fill the pan at least one inch full. Sprinkle on a mixture of 3/4 cup white sugar, 1 tablespoon flour, and one teaspoon cinnamon (also some nutmeg, if you like). Mix together one cup flour, one cup brown sugar and 1/2 cup softened butter or oleo. Cover apples with this or about one hour. Serve with whipped

Grace Van Wyk

3/4 c. flour
 3/4 c. brown sugar
 1/3 c. melted butter
 1/4 tsp. soda
 1/4 tsp. baking powder
 1/2 c. nuts, optional
 ents. Place in baking dish. Then mix
 d over apple mixture and bake for 30 to
 with whipped cream, Cool Whip, or vanil-

o waste sometimes goes to waist.

APPLE GOODIE

Tracy Vander Linden

5 c. sliced apples
 1 T. cinnamon
 1 c. sugar
 1 T. flour
 1/2 c. water

3/4 c. oatmeal
 3/4 c. brown sugar
 3/4 c. flour
 1/4 tsp. baking powder
 1/4 tsp. baking soda
 1/3 c. melted butter

Place apples in 9 x 13 inch greased pan. Combine cinnamon, sugar, flour and water and pour over apples. Bake at 350° for 15 minutes. Combine remaining ingredients and sprinkle over apples. Bake 20 minutes at 350°. Can be served with whipped cream or ice cream.

APPLE PUDDING

Nancine Bruxvoort

2 c. sugar
 1/2 c. butter
 2 eggs
 2 c. flour
 1 tsp. soda

3 tsp. cinnamon
 1 1/2 tsp. nutmeg
 1 tsp. salt
 4 c. chopped Jonathan apples
 1 c. chopped nuts

Bake in greased 9 x 13 inch pan at 350° for one hour.

SAUCE:

1 c. sugar
 1/2 c. butter
 1/2 c. cream

1 tsp. vanilla
 1 tsp. rum flavoring

Bring to a rolling boil. Serve warm over cake.

APPLE PUDDING

Cornelia Veenstra

2 eggs
 1 1/2 c. sugar
 1 c. flour
 1/2 tsp. salt

2 tsp. baking powder
 2 c. apples
 1/2 c. nuts
 1 tsp. almond flavoring

Beat eggs and mix in order given. Bake at 350° for 20 to 25 minutes.

Remember a prayer before eating is the essential ingredients for any good recipe.

BAKED APPLES

Carolyn Bandstra

Pare 6 to 7 apples and cut in half. Peel partly. Arrange in casserole dish.

Mix:

1/2 c. brown sugar	1 large T. flour
1/4 c. white sugar	1/4 tsp. cinnamon

Take 1/2 of mixture and mix with 3/4 cup water. Pour over apples. Dot with butter and sprinkle with remaining sugar. Bake 1 1/2 hours at 375°.

BANANA SPLIT DESSERT

Marie Blom

1 stick oleo, melted	2 c. graham cracker crumbs
Combine and press into a 9 x 13 inch pan.	
2 eggs	1 (20 oz.) can crushed pineapple, drained
2 sticks oleo	1 large container whipped topping
2 c. powdered sugar	1/2 c. maraschino cherries, chop
3-5 sliced bananas	3/4 c. pecans, chopped

Beat eggs, oleo, and powdered sugar together for 15 minutes. Spread this over unbaked crust. Add sliced bananas and pineapple. Add whipped topping. Top with cherries and pecans. Refrigerate overnight. Makes 15 to 16 large servings.

BANANA SPLIT CAKE

Tracy Vander Linden

1 stick oleo, melted	2 eggs
3/4 c. graham cracker crumbs	1 large can crushed pineapple, drained
2 sticks soft oleo	4 or 5 bananas
2 c. powdered sugar	1 large container Cool Whip

Combine melted oleo and cracker crumbs. Press into 9 x 13 inch pan and put into refrigerator to cool. Combine 2 sticks soft oleo and sugar and beat with electric mixer. Spread this on cooled crust. Slice bananas evenly over this and then sprinkle pineapple over bananas. Put Cool Whip over the top. May sprinkle 1/2 cup chopped nuts over this. Chill at least one hour before serving.

If you see someone without a smile -
give him one of yours.

BLUEBERRY DESSERT

Leona Van Wyk

16 graham crackers	1/2 c. milk
1/4 c. butter, melted	1/2 c. whipping cream
36 marshmallows	1 can blueberry mix

Make crumb mixture, 1/2 for bottom, 1/2 for top. Melt the marshmallows in milk at low heat. Cool; add whipped cream. Pour 1/2 of mixture on top of crumbs. Then put on blueberry pie mix, then rest of cream mixture and remaining crumbs.

BLUEBERRY DESSERT

Mrs. Gerrit A. DeJong

3 c. (36) graham cracker crumbs	2 pkg. Dream Whip
1 1/2 stick melted margarine	1 c. milk
3/4 c. sugar	1 can blueberry pie filling
8 oz. cream cheese	

Mix cracker crumbs and margarine. Put at least 1/2 of crumbs on bottom of buttered 9 x 13 inch pan. Whip sugar and cheese together. Mix Dream Whip according to directions and add to cheese mixture. Place 1/2 of cheese mixture over crumbs, then can of pie filling. Top pie filling with remaining cheese mixture and top with reserved graham cracker crumbs. Chill. Serves 15.

BLUEBERRY DESSERT

Lois DeNooy

1 1/3 sticks oleo	Vanilla cooking pudding mix
1 1/4 c. flour	1 can blueberry pie filling
2 tsp. sugar	2 pkg. Dream Whip

Mix oleo, flour, and sugar like pie dough. Press in 9 x 13 inch pan. Bake 25 minutes. Cool. Spread on vanilla pudding, cooked and cooled. Spread blueberry pie filling over pudding. Cover with whipped Dream Whip. Refrigerate.

I had a little crust of bread that must not go to waste. So, by a famous recipe, I seasoned it to taste. I used ten eggs, a pint of cream, some butter, some spice... Two lemons, dates and raisins, and a brimming cup of rice. It took a lot of things, I know. (That's how the cook book read!) and no one cared for it, But, oh, I saved that little crust of bread.

BLUEBERRY TORTE

Doris Nibbelink

Graham cracker crust 1/2 c. sugar
 3 oz. cream cheese 1 can blueberry pie filling
 2 eggs, beaten

Line a 7 x 11 inch pan with graham cracker crust.

Mix cream cheese, eggs, and sugar. Pour into crust. Bake at 350° for 20 minutes. Cool. When ready to serve, spread on a can of blueberry pie filling over crust. Top with whipped cream or ice cream.

BREAD PUDDING

Geneva Rozenboom

2 c. milk 1/4 tsp. salt
 3 T. oleo 1 tsp. vanilla
 2 c. bread pieces, firmly pack 1/2 tsp. cinnamon
 2 eggs, well beaten 1/3 c. raisins or nuts, optional
 1/2 c. sugar

Heat milk and oleo until oleo is melted. Stir in bread pieces. Beat eggs, add sugar, salt, vanilla, cinnamon and raisins. Stir well, and add to milk mixture. Pour into small cake pan, greased. Sprinkle generously with brown sugar. Bake one hour at 350° or until set.

BUTTER BRICKLE DESSERT

Norma Rozenboom

12 graham crackers 3 Heath bars
 12 soda crackers 2 pkg. instant vanilla pudding
 1 stick oleo 2 c. milk
 Dream Whip 1 qt. butter brickle ice cream

Melt the oleo and mix together with crushed crackers. Press into a 9 x 13 inch pan. Mix pudding with two cups milk. Add the ice cream. Spread over cracker mixture. Cover with Dream Whip. Top with 2 or 3 broken Heath bars.

BUTTER PECAN DESSERT

Rachel Vander Molen

1 pkg. graham crackers, crushed 2 pkg. butter pecan instant
 1 stick oleo pudding
 1/4 c. sugar 2 c. milk
 1 qt. softened vanilla ice cream

Prepare crust of crackers, oleo, and sugar. Mix and press into 8 x 10 inch pan. Chill. (Save a few crumbs for topping.)

Prepare pudding with 2 cups milk. Fold in 1 quart softened ice cream. Spread on crust. Sprinkle reserved crumbs over top. Chill.

CHERRY BERRY DESSERT

Carol Verhey

- | | |
|--------------------------|--------------------------------|
| 6 egg whites | 1 tsp. vanilla |
| 1/4 tsp. salt | 2 c. whipped cream |
| 1/4 tsp. cream of tartar | 2 c. miniature marshmallows |
| 1 3/4 c. sugar | 1 can cherry pie filling |
| 2 (3 oz.) cream cheese | 1 (10 oz.) frozen strawberries |
| 1 c. sugar | |

Beat egg whites and salt till fluffy; add cream of tartar and beat till stiff. Gradually add sugar until stiff and glossy. Put in greased 9 x 13 inch pan and bake for 60 minutes at 375°. Turn oven off, leave overnight, 12 hours or more.

Beat cream cheese, sugar, and vanilla till fluffy. Fold in whipped cream and marshmallows. Put on meringue. Refrigerate 3 hours (minimum). After 3 hours, put on a topping of cherry pie filling and strawberries. Cherry pie filling and strawberries may be thickened with 2 teaspoons cornstarch, heat, boil.

OPTIONS: Red food coloring, 1/4 teaspoon cherry flavoring, 1/4 teaspoon strawberry flavoring.

CHERRY BLOSSOM DESSERT

Sharon Wooldridge

- | | |
|------------------|--------------------------|
| 1 c. brown sugar | 1 c. oatmeal |
| 1 1/2 c. flour | 1 c. shortening |
| 1 tsp. soda | 1 can cherry pie filling |
| Pinch of salt | |

Mix first five ingredients. Add shortening. Mix till size of peas. Press half of this mixture into 12 x 8 inch pan. Then add cherries. Then top with rest of mixture, pressing down gently. Bake at 350° about one hour. Serve with ice cream.

CHERRY DELIGHT

Mary Fopma

CRUST:

- | | |
|--------------------|-------------------|
| 2 c. flour | 1 c. oleo |
| 1/2 c. brown sugar | 1 c. chopped nuts |

FILLING:

2 (9 ounce) Cool Whip, 1 (8 ounce) package cream cheese, 1 cup powdered sugar, 1 teaspoon vanilla. Mix crust like regular pie crust only do not use any water. Press into 9x13 inch pan; bake 15 minutes, 400°. Use fork to crumble crust into pieces; leave in pan; let cool. Mix cream cheese, powdered sugar, vanilla together. Fold into Cool Whip; spread over crumb crust. Pour 2 cans cherry pie filling over Cool Whip mixture. Refrigerate 12 hours before serving. Will keep for several days.

CHERRY DESSERT

Helen Roose

30 large marshmallows	1 1/2 c. graham cracker crumbs
1/2 c. milk	1/4 c. sugar
1 c. whipped cream	1/3 c. melted oleo
	1 can cherry pie filling

Melt marshmallows in milk. Cool. Mix crumbs, sugar, and melted oleo. Spread in square baking dish reserving a few crumbs for top. Add whipped cream to cooled marshmallow mixture. Spread over crumb crust. Add cherries over top. Sprinkle with crumbs. Chill several hours.

CHERRY TOPPED CHEESECAKE

Mrs. Lois Klyn

1 pkg. yellow cake mix	1 1/2 c. milk (or 1 can Eagle Brand milk)
2 T. cooking oil	
1 (8 oz.) pkg. cream cheese	3 T. lemon juice
1/2 c. sugar	3 tsp. vanilla
4 eggs	1 can cherry pie filling

Preheat oven to 300°. Reserve one cup cake mix, dry. In large mixing bowl, combine remaining cake mix, one egg, and oil until crumbly. Press crust mixture evenly on bottom and 3/4 way up the sides of greased 13 x 9 inch pan.

In same bowl, blend cream cheese and sugar. Add 3 eggs and reserved cake mix; beat one minute at medium speed. At low speed, slowly add milk and flavorings; mix until smooth. Pour into crust and bake for 45 to 55 minutes until center is firm. When cool, top with pie filling. Chill before serving. This can be stored in the refrigerator or covered with foil and frozen.

CHEESECAKE

Twila DeJong

One package red Jello dissolved in one cup hot water; cool thoroughly. Beat together one 8 ounce package softened cream cheese, 1 cup powdered sugar, and 1 teaspoon vanilla. Set aside. Whip one can chilled Carnation milk, being sure to whip it long enough. Add cheese mixture and blend well. Fold in the Jello. Pour over 30 crushed graham crackers, 1 tablespoon butter, 1 tablespoon sugar. Mix together and press in a flat 9 x 13 inch baking dish. Reserve a few crumbs to put on top.

It costs nothing to say something nice about someone.

CHIFFON JELLO

Kathy Arkema

1 pkg. Jello 1/2 c. powdered milk

Make up one package Jello any flavor. Refrigerate until almost set and pour into the blender. Add 1/2 cup powdered milk and blend on high. Pour into a mold or small serving dishes. It sets up immediately and is a nice dessert in a hurry. A tablespoon of sugar may be added during blending if you want it extra sweet.

CHOCOLATE DESSERT

Minnie Van Wyngarden

FIRST LAYER:

1 stick oleo 1/2 c. brown sugar
1 c. flour 1/2 c. nuts

SECOND LAYER:

8 oz. cream cheese 1 c. Cool Whip
1 c. powdered sugar 1/2 tsp. almond flavoring

THIRD LAYER:

2 pkg. chocolate instant pudding 1/2 tsp. almond flavoring
3 c. milk

Mix first layer ingredients. Bake 10 to 15 minutes at 350° in 9 x 13 inch pan. When light brown, crumble with fork. Pat into pan again. Cool.

Mix second layer ingredients and spread over crust.

Mix third layer ingredients; when starts to thicken, pour over second layer. Chill. Top with Cool Whip and chocolate shavings. Refrigerate.

CHOCOLATE DESSERT

Gertrude Vande Voort

1 pkg. Jiffy chocolate cake mix 4 c. softened vanilla ice cream
1 pkg. chocolate instant pudding Cool Whip
1 pkg. butterscotch instant pudding Nuts
1 c. milk

Bake cake mix in 9 x 13 inch pan according to package directions. Mix puddings with milk and ice cream and spread over cooled cake. Refrigerate till firm and top with Cool Whip. Sprinkle chopped nuts over all.

Kindness is one thing you can't give away,
it always comes back.

CHOCOLATE MINT DELIGHT

Donna Van Wyk

Dissolve one package (3 ounce) Jello, lime flavor, in one cup boiling water. Add two cups (1 pint) vanilla ice cream by spoonfuls. Stir until melted. Add 1/2 teaspoon peppermint extract and 1/4 cup chocolate chips. Spoon into serving bowl. Chill until set, about 30 minutes. Garnish with Cool Whip and additional chips.

COCONUT DESSERT

Su Bokhoven

1 c. flour

1/4 c. chopped nuts

1/2 c. butter

Mix and bake at 350° for 20 minutes or until light brown.

Cool well.

8 oz. cream cheese

1 c. Cool Whip

1 c. powdered sugar

Cream cheese, sugar, and Cool Whip. Spread over first layer.

2 (3 oz.) pkg. vanilla pudding 1 c. coconut flakes

3 c. milk

Cook pudding with milk. Add coconut flakes. Spread over cream cheese layer. Cool well. Top with 2 cups Cool Whip. Sprinkle with toasted coconut. Chill well before serving.

COLLEGE PUDDING

Donna Vernooy

Boil and cool one cup sugar, 1/2 cup cocoa, 1/3 cup water. Cream one cup powdered sugar, 3 egg yolks, 1/2 cup oleo. Add cooled cocoa mixture, 1/2 cup nuts, 1 teaspoon vanilla, 20 cut up marshmallows or 2 to 3 cups miniature marshmallows. Fold into 3 stiffly beaten egg whites. Crush one package graham crackers; add 1/2 stick oleo, melted. Sprinkle half in 9 x 13 inch pan. Pour on creamed mixture. Sprinkle on rest of crumbs. Refrigerate overnight. Serve with whipped topping.

COTTAGE PUDDING

Delia Van Zee

1 c. flour

1 egg

1/2 c. sugar

1/2 c. milk

1/8 tsp. salt

2 T. melted shortening

2 tsp. baking powder

Sift together dry ingredients. Add egg, milk, and shortening. Beat well. Bake 20 minutes, 350°, in 8 inch square pan. Serve with sauce. This is excellent for "shortcake" under fresh fruits.

CREAM PUFFS

Margy Fynaardt - Nancine Bruxvoort
Nancy Terpstra

1 c. water
1/2 c. butter
1 c. flour

1/4 tsp. salt
4 eggs

Bring water and butter to a rolling boil. Remove from heat. Add flour and salt. Stir vigorously until mixture forms a ball. Beat in eggs all at once. Continue beating until smooth and a small quantity of dough stands erect when scooped on the end of a spoon. Drop by scant 1/4 cupfuls, about 2-3 inches apart onto ungreased sheet. Bake in preheated oven, 400°, for 35 to 40 minutes. Cool. Cut off tops. Fill with filling. Sprinkle with powdered sugar.

ALMOND CREAM FILLING:

Nancine Bruxvoort

1/2 c. sugar
1/3 c. flour or 3 T. cornstarch
1/4 tsp. salt

3 c. milk
3 egg yolks
3/4 tsp. vanilla
3/4 tsp. almond extract

Combine first three in saucepan. Stir milk into yolks. Gradually stir small amounts of milk into dry ingredients, making a smooth paste. Gradually add remaining milk mixture, stirring constantly. Cook over medium heat, stirring constantly until mixture thickens and boils. Boil and stir one minute. Remove from heat. Stir in flavorings. Cover with plastic wrap; chill. Spoon 1/3 cup filling into each cream puff.

DATE APPLE TORTE

Christine Van Ee

4 c. diced apples
1 c. sugar
1 c. flour
2 tsp. baking powder
1 egg

1 T. melted butter
1/2 c. chopped nuts
1/2 c. chopped dates
1 tsp. vanilla

Combine all ingredients and stir until well mixed. Do not beat. Turn into a greased 8 x 8 inch pan. Bake at 350° for 40 minutes or until apples are done. Serve hot or cold with whipped topping or ice cream.

A quiet tongue shows a wise head.

DATE CAKE DESSERT

Mrs. Steve Vos

1 1/2 c. boiling water	1 c. sugar
1 1/2 c. cut up dates	1 1/2 c. flour
1/4 c. butter	1 tsp. baking powder
1 tsp. soda	1 tsp. vanilla
1 beaten egg	

Pour boiling water over dates. Add butter, soda, and egg. Sift dry ingredients, and then stir into date mixture. Add one teaspoon vanilla. Pour batter into greased 9 x 13 inch cake pan. Bake 30 minutes at 350°. Serve with ice cream or whipped cream.

DATE DELIGHT

Delia Van Zee

1 lb. dates	3/4 c. water
1 lb. marshmallows	

Heat in double boiler until melted. Cool. Line bottom of 9 x 13 inch pan with graham cracker crumbs which have been mixed with a little melted butter. Reserve a few crumbs for top. Pour cooled date mixture over cracker crumbs. Spread whipped cream or Cool Whip over date mixture. Cover with remaining crumbs.

Cream filled chocolate cookies may be used for crumbs instead of graham crackers.

DATE NUT PUDDING

Tena Dahm

1/2 lb. chopped dates	1 egg
1 c. boiling water	1 1/2 c. flour
1 tsp. soda	1 tsp. baking powder
1 c. sugar	1 c. nutmeats
1 tsp. butter	

Dissolve soda in boiling water and pour over the dates. Mix sugar, butter, and egg, then add date mixture. Add flour, baking powder and nuts. Bake about 40 minutes at 350°. Cover with this sauce: 1/2 pound chopped dates, 3/4 cup boiling water, 1/2 cup sugar. Boil until thick, stirring constantly.

Any man who is too busy to pray is busier
than God intended him to be.

DESSERT

Elizabeth Ryken

FIRST LAYER:

1 c. flour

1/2 c. nuts

1 stick margarine

Bake 15 minutes at 350°. Chill completely.

SECOND LAYER:

1 c. powdered sugar

1 tsp. vanilla

8 oz. cream cheese

1 c. Cool Whip

Mix together and put over first layer.

THIRD LAYER:

Two boxes chocolate instant pudding mixed with 2 1/2 cups milk.
Put over second layer. Frost with Cool Whip and nuts or chocolate
jimmies.

EASY COOL WHIP DESSERT

Mathilda Vos - Christine Van Ee

3 egg whites

1 tsp. vanilla

1 tsp. cream of tartar

1 large carton Cool Whip

1 c. sugar

1 can cherry pie filling (peach,
apricot or blueberry can be
used if you like)

14 crushed soda crackers

1/2 c. chopped pecans

Beat egg whites and cream of tartar until stiff but not dry.
Gradually add sugar, crushed soda crackers, and add pecans and va-
nilla. Put in lightly greased 9 x 13 inch cake pan and bake at
350° for 25 to 30 minutes. When cool, put a layer of Cool Whip
on the egg white crust. Spread pie filling on Cool Whip. Put
remaining Cool Whip over the pie filling. Garnish with nuts or
maraschino cherries. Let stand overnight in refrigerator. This
will keep 48 hours without the crust softening. This makes a
light and refreshing dessert.

EASY AND QUICK YOGURT DESSERT

Judy Vos

2 (8 oz.) cartons raspberry
flavored yogurt1 (10 oz.) pkg. frozen red
raspberries

1 1/2 c. Cool Whip

1 1/2 c. granola

Mix yogurt and Cool Whip. Put a few teaspoons granola in the
bottom of dessert dishes. Alternate layers of yogurt, Cool Whip
mixture, partially drained raspberries and granola, ending with
raspberries. Prettiest served in glass dishes. Serves 6.

EASY PEACH CRISP

Marilee Vander Wal

1 c. flour	1/2 c. brown sugar
1/2 c. sugar	1/2 c. oleo
1/4 tsp. nutmeg	1 qt. peaches
1/4 tsp. salt	2-3 slices bread
1/2 tsp. cinnamon	

Mix everything except peaches and bread together till crumbly. Place the slices of broken up bread into a greased baking dish. Pour juice and all of peaches over the bread. Top with the topping and bake at 350° for 1/2 hour or till brown. Good with ice cream.

EASY PISTACHIO DESSERT

Kathy Arkema

1 Jiffy chocolate cake mix	2 pkg. whipped topping
2 pkg. (3 oz.) pistachio instant pudding	

Make cake as directed on package, but bake in a 9 x 13 inch pan; it will not have to bake very long. Prepare puddings as directed. Pour over cake. Refrigerate for a few minutes, until pudding sets. Whip topping mix as directed and spread on top of pudding. Chill.

FAVORITE FAMILY DESSERT

Vera Franje

Mix 2 packages red flavored gelatin according to directions. Set aside 1/2 cup of prepared mixture. Prepare remainder in 8 x 8 x 2 inch pan. Fold in 2 or 3 sliced bananas, and let set. When firm, make one package Dream Whip according to directions. Beat the 1/2 cup of Jello through the Dream Whip. Pour over gelatin and set one hour. Simple and easy to make.

Creation of woman from the rib of man;
 She was not made of his head to top him,
 Not out of his feet to be trampled upon by him;
 But out of his side to be equal with him;
 Under his arm, to be protected;
 And near his heart to be beloved.

FOUR LAYER DESSERT

Lois DeNooy

LAYER ONE:

1/2 c. oleo

1/2 c. pecans

1 c. flour

Mix well and press in 9 x 13 inch pan. Bake at 375° for 10 to 15 minutes. Cool.

LAYER TWO:

1 (8 oz.) cream cheese,
softened

1 c. Cool Whip

1 c. powdered sugar

Cream cheese adding sugar and beating well. Fold in Cool Whip. Spread on first layer.

LAYER THREE:

Two packages (3 3/4 ounce) instant pudding - your choice. Prepare as directed only use three cups milk. Spread on top second layer.

LAYER FOUR:

Spread Cool Whip on top. Refrigerate.

FOUR LAYER DESSERT

Leona DeVries

FIRST LAYER:

1 c. flour

1/2 c. melted oleo

Dash of salt

Mix thoroughly and pat into 9 x 13 inch glass dish. Bake 15 minutes at 325°. Cool.

SECOND LAYER:

1 (8 oz.) pkg. cream cheese,
room temperature

1 c. powdered sugar

1 c. Cool Whip

Mix together and spread over first layer. Chill.

THIRD LAYER:

2 pkg. instant lemon pudding

3 c. milk, not raw milk

Mix together and beat until thick. Pour over second layer. Chill.

FOURTH LAYER:

Top with layer of Cool Whip and sprinkle with chopped pecans, if you wish. Refrigerate.

If there is no way out, there is a way up.

FRESH BLUEBERRY DESSERT

Carol Fynaardt

Crumb crust (crackers) and press in 9 x 13 inch pan. Next, two 3 ounce boxes instant vanilla pudding prepared, then one quart fresh blueberries. Last one large container Cool Whip.

FROSTBITE

Alma Vos

1 envelope gelatin	Pinch of salt
1/4 c. cold water	1 tsp. vanilla
3 beaten egg yolks	3 beaten egg whites
3/4 c. sugar	1 c. whipping cream, whipped
1 1/2 c. hot milk	1 bar German sweet chocolate, grated

Dissolve gelatin in water. Cook together until creamy the egg yolks, sugar, and milk. Add gelatin, salt, vanilla. Let cool. Fold in egg whites and whipped cream. Line 8 x 12 inch pan with half the grated chocolate. Pour in egg mixture. Cover top with remaining grated chocolate. Chill at least 3 hours.

FRUIT COCKTAIL DESSERT

Ida Kloosterman

1 can (No. 2 1/2) fruit cocktail	2 T. cornstarch
1 small can pineapple	2 T. butter
2 c. miniature marshmallows	2 bananas, sliced

Drain juice from cocktail and pineapple. Thicken with cornstarch. Add butter and cool. Fold in marshmallows and fruit. Refrigerate for several hours before serving.

FRUIT CRISP

Iris Vander Wal

1 c. flour	1/2 c. dry quick oatmeal
1/2 c. white sugar	1 can prepared pie filling -
1/2 c. brown sugar	cherry, blueberry, apricot,
1/2 c. softened butter <u>or</u> oleo	peach <u>or</u> other

Mix the flour and sugars; cut in the butter. Add the rolled oats and mix well. Spread 2/3 to 3/4 of this mixture into a greased 8 or 9 inch square pan. Spread on the pie filling. Sprinkle the remaining crumb mixture on top. Bake at 350° for 40 to 45 minutes. Serve warm or cooled with whipped cream or ice cream.

Education without God is like a ship without a compass.

FRUIT TORTE

Cheryl Roose

1/2 lb. margarine <u>or</u> butter	1 tsp. vanilla
2 c. sugar	3 c. flour
4 eggs	1 can pie filling

Cream butter and sugar. Add eggs one at a time; then vanilla and flour. Put 3/4 of this mixture in greased 9 x 13 inch pan. Spread pie filling over this. Add rest of mixture in spoonfuls and spread with spoon over the pie filling. Sprinkle with sugar. Bake in 9 x 13 inch pan at 350° for 55 minutes.

GELATIN CHEESECAKE

Adriana Roose

2 c. graham cracker crumbs	1 (8 oz.) pkg. cream cheese
6 T. sugar	1 c. sugar
1 stick melted oleo	1 tsp. vanilla
1 pkg. lemon gelatin	1 (13 oz.) can evaporated milk,
1 c. boiling water	well chilled

Mix crumbs, sugar, and oleo; press into lightly greased 9 x 13 inch pan. Dissolve gelatin in boiling water; cool. Beat cream cheese with sugar and vanilla; add cooled gelatin. Chill bowl and whip evaporated milk. Blend with gelatin-cheese mixture. Pour into crust and top with thickened fruit of your choice after it has set.

GOOSE PIMPLE PIE

Purchase a nice big fat plump goose (15 to 22 pounds). After cleaning, place it in your largest kettle. Add 5 quarts of rainwater. Boil for 3 hours and 87 minutes, basting every 13 1/2 minutes with 3 tablespoons of powdered lard. Remove from kettle and allow to cool for 10 minutes. Then, with a sharp bladed knife, or straight edge razor, scrape all the "pimples" from the flesh of the goose. A large sized goose will supply 3 to 4 cups of tender juicy goose pimples. Make sure you scrape the entire bird for the correct amount. Scrape the belly, breast, legs, wings, neck, tail assembly and all. Prepare your regular pie crust and form into your largest pie plate. Dump in the collected goose pimples, sprinkle with 2 cups of cocoa and one cup of parsnip juice. Bake at 319° for one hour and 87 minutes. Remove from oven and cool. Cover with one inch of sour cream and sprinkle top with one cup of dry oatmeal.

NOTE: On a cold day, a smaller goose will supply adequate amount of pimples.

GRAHAM CRACKER ROLL

Tena Dahm

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|-------------------------------|---------------|
| 1/2 lb. graham crackers, save | 1 c. cream |
| out 3 | 1/2 lb. dates |
| 1/2 lb. marshmallows | 1 c. nuts |
| 1 c. candied cherries | |

Crush crackers. Chop dates, marshmallows, nuts, and cherries fine. Add to cracker crumbs. Add cream. Make into roll. Crush the three crackers. Put on wax paper and roll mixture in it. Set in cool place 24 hours. Cut into slices and serve with whipped topping.

ICE CREAM CHOCOLATE DESSERT

Mrs. Dorothy De Jong

- | | |
|---|---------------------------------|
| 1 c. flour | 4 c. vanilla ice cream |
| 1/2 c. nuts, chopped | Small container whipped topping |
| 1/2 c. oleo | Grated chocolate |
| 2 (4 oz.) pkg. instant
chocolate pudding | |

Mix flour, nuts, margarine, and place in 9 x 13 inch pan. Bake 15 minutes at 375°. Cool. Top with two packages instant chocolate pudding mixed with four cups vanilla ice cream, blended thoroughly. Top with whipped topping and chocolate shavings.

ICE CREAM DESSERT

Lois DeNooy

- | | |
|---|----------------------------|
| 1 c. saltine cracker crumbs | 2 c. milk |
| 1 c. graham cracker crumbs | 1 qt. strawberry ice cream |
| 1/2 c. melted oleo | 1 pkg. Dream Whip |
| 2 (3 3/4 oz.) pkg. vanilla
instant pudding | 2 Heath candy bars |

Combine cracker crumbs and oleo; press into a 9 x 13 inch pan and let stand. Mix pudding with milk and add softened ice cream. Then fold in whipped Dream Whip; sprinkle with crushed candy bars. Refrigerate.

Add all the love of all the parents and the total sum cannot be multiplied enough times to express God's love for me, the least of His children.

ICE CREAM DESSERT

Irene Bennink

- | | |
|-----------------------------|--------------------------------------|
| 2 c. crushed soda crackers, | 1 1/2 c. milk |
| <u>or</u> graham crackers | 2 pkg. instant coconut pudding |
| 1/2 c. melted oleo | 2 pkg. prepared Dream Whip <u>or</u> |
| 1 1/2 quart ice cream | whipped topping |

Mix crust using crackers and melted oleo. Press into 9 x 13 inch pan. Save some for top.

Make filling using pudding, milk, and ice cream. Beat till creamy. Top with Dream Whip and remaining cracker crumbs.

ICE CREAM PUDDING DESSERT

Margy Fynaardt

1 cup crushed graham crackers, one cup crushed soda crackers, one stick oleo melted. Mix and put in bottom of 9 x 13 inch pan.

One package instant vanilla pudding, one package instant coconut cream pudding, 2 cups cold milk. Mix and add one quart softened vanilla ice cream. Put on top of cracker mixture. Chill. Top with 1 1/2 cups Cool Whip and put chocolate shavings on top.

JELLY ROLL

Donna Van Wyk

- | | |
|------------------------|-----------------------------|
| 3/4 c. cake flour | 4 eggs, at room temperature |
| 3/4 c. sugar | Pinch of salt |
| 3/4 tsp. baking powder | 1 tsp. vanilla |

Place eggs, salt, and baking powder in bowl and beat until lemon color. Add sugar (two tablespoons at a time) and beat until thick. Add flour (small amounts at a time) and vanilla. Mix well. Bake at 400° for 13 minutes. Bake in a 10 x 15 inch greased pan. Put wax paper 1/2 inch from all edges of pan and grease well for easy removal.

LEMON DESSERT

Marie Bokhoven

CRUST:

- | | |
|--------------------------------|--------------|
| 1 1/2 c. graham cracker crumbs | 1/4 c. sugar |
| 1/3 c. melted oleo | |

Mix and press in square pan.

FILLING:

- | | |
|----------------------------------|--------------------------------|
| 1 (6 oz.) can lemonade, thaw | 1 can sweetened condensed milk |
| 1 (9 oz.) carton Cool Whip, thaw | |

Mix well. Pour over crust and refrigerate.

LEMON DESSERT

Ruth Vande Voort

22 sq. graham crackers 1 c. whipping cream
 8 sq. soda crackers 2 lemons
 1 stick melted oleo 1 can sweetened condensed milk

Roll crackers into crumbs. Add oleo and mix well. Press in-
 to pan. Bake 8 minutes at 375°.

Put can of milk in mixing bowl. Add juice of 2 lemons (will
 get very thick). Fold in sweetened whipped cream. Put on cooled
 crust.

LEMON LUSH

Mrs. Case Jansen

FIRST LAYER:

1/2 c. oleo 1/2 c. nuts
 1 c. flour

SECOND LAYER:

8 oz. cream cheese 1 c. powdered sugar
 1 c. Cool Whip

THIRD LAYER:

1 box vanilla instant pudding 3 c. milk
 1 box lemon instant pudding

Mix crust ingredients. Press into 9 x 13 inch pan. Bake at
 350° for 15 to 20 minutes.

Mix second layer ingredients and spread over cooled crust.
 Mix puddings and milk; when it starts to thicken, pour over second
 layer. When firm, top with Cool Whip.

LUSCIOUS LAYERED BLUEBERRY DESSERT

Mrs. Janice Uitermarkt

Graham crackers 3 c. milk
 1 c. Cool Whip 1 can blueberry pie
 1 pkg. (6 serving size) vanilla filling
 instant pudding

Mix pudding with 3 cups milk. Let set for 5 minutes. Mix
 in Cool Whip. Cover the bottom of 9 x 9 inch pan with whole crack-
 ers, cutting to fit, if necessary, so entire bottom is covered.
 Put 1/2 of pudding mixture on crackers, then a layer of crackers,
 layer of remaining pudding, layer of crackers. Top with blue-
 berry pie filling. Refrigerate.

NUTTY PEACH CRISP

Mathilda Vos

- | | |
|---|--|
| 1 (29 oz.) can sliced peaches
with syrup | 1/2 c. butter <u>or</u> margarine,
melted |
| 1 pkg. yellow or butter pecan
cake mix | 1 c. flaked coconut |
| | 1 c. chopped nuts |

Heat oven to 325°. Layer ingredients in order listed in ungreased 9 x 13 inch pan. Bake 55 to 60 minutes. Let stand at least 15 minutes before serving. Serve warm or cold.

OLD-TIME APPLE DUMPLINGS

Bev Vos

- | | |
|----------------------|---------------------------------|
| 2 c. sifted flour | 6 baking apples |
| 2 tsp. baking powder | 1/3 c. sugar |
| 1/2 tsp. salt | 1/4 tsp. cinnamon |
| 1/2 c. shortening | 1 T. butter <u>or</u> margarine |
| 2/3 c. milk | Milk (to brush over apples) |

Stir together flour, baking powder, salt; and cut in shortening. Stir in milk. Mix until soft dough is formed. Turn out; knead lightly. Roll 1/8 inch thick. Cut into 6 squares. Core apples, peel, place one on each square. Moisten edges of dough and press over apples. Put in a greased baking pan. Bake at 350° for 30 minutes. Serve with Sweet-Sour Sauce. Serves 6.

SWEET-SOUR SAUCE:

- | | |
|-----------------------------------|---------------------------|
| 2 c. water | 1 c. sugar |
| 1/3 c. vinegar | 1/2 tsp. cinnamon |
| 1/3 c. butter <u>or</u> margarine | 1/8 tsp. nutmeg, optional |
| 1/3 c. flour | |

Heat water, vinegar, and butter together. Combine remaining ingredients and mix thoroughly. Stir in hot mixture, cook over low heat, stirring until thickened. Pour warm over apple dumplings. Makes 2 1/2 cups.

ORANGE SHERBET DESSERT

Lavonne Brink

- | | |
|-----------------------------|-------------------------------|
| 2 (3 oz.) pkg. orange Jello | 1 pt. orange sherbet |
| 1 c. boiling water | 1/2 container whipped topping |
| Mandarin oranges | |

Mix Jello and boiling water. Add pint of sherbet. Let set. (It sets quickly). Add one package of Dream Whip or 1/2 container of whipped topping. Stir in mandarin oranges.

PANTRY PUDDING SURPRISE

Marie Vander Molen

- | | |
|--------------------------------------|--------------------------------|
| 4 c. cornflakes, slightly
crushed | 1/2 tsp. cinnamon |
| 1/3 c. firmly packed brown
sugar | 1/3 c. butter <u>or</u> oleo |
| | 1 pkg. instant vanilla pudding |

Combine cereal with sugar, cinnamon, and butter. Set aside 1/2 cup. Press rest of mixture into bottom of an 8 inch pan. Prepare pudding mix as directed on box for pie. Pour over cereal, top with reserved mixture when ready to serve. Chill at least an hour or more. Makes 6 to 8 servings.

PARTY RHUBARB DESSERT

Goldie De Nooy

- | | |
|------------------------------------|---|
| 3 c. diced rhubarb | 1 T. lemon juice |
| 1 1/2 c. sugar | 1 c. or small pkg. frozen
strawberries |
| 2 pkg. (3 oz.) strawberry
Jello | 1 can Carnation milk, chilled |

Make graham cracker crust and put into 9 x 12 inch pan.

Chill milk, and whip until stiff. Cook rhubarb and sugar till tender. Add Jello, and stir until dissolved. Add lemon juice and frozen strawberries. Let cool, then add the whipped milk. Pour over crust and refrigerate.

PASTEL DESSERT

Alma Vos

- | | |
|--------------------------|--|
| 1/2 can diet orange pop | Sweetener equivalent to 5 tsp.
sugar |
| 2 envelopes Knox gelatin | 1 tsp. pineapple extract |
| 1 T. Realemon | 1/2 can diet orange pop |
| 1/8 tsp. salt | 1 can lemon-lime diet pop |

Combine pop, gelatin, Realemon, salt, sweetener, and extract and stir. Add 1/2 can pop which has been heated to boiling. Add lemon-lime pop. When starting to congeal, put in blender and add 3/4 cup buttermilk. Pour into dessert dishes to set.

Exclude religion from education and you have no foundation upon which to build normal character.

PEACH BUTTER CREAM DELIGHT

Mrs. Gerrit A. DeJong

- | | |
|--|--|
| 2 1/2 c. graham cracker crumbs
(18 double crackers) | 1/2 c. chopped nuts |
| 6 T. melted butter | 3 c. confectioners' sugar, sift |
| 6 T. softened butter | 1 c. heavy cream, whipped |
| 2 eggs | 1 can (21 oz.) Wilderness Peach
Fruit Filling |

Mix melted butter thoroughly with 2 cups of the graham cracker crumbs and nuts. Press on bottom of 9 x 13 inch pan. Cream together soft butter and confectioners' sugar. Add eggs one at a time and beat until smooth. Spoon over crumbs and gently spread smooth. Put in refrigerator to stiffen. Spread peach fruit filling gently over butter cream layer. Top with layer of whipped cream and sprinkle with remaining 1/2 cup of crumbs. Cover and chill several hours.

PEACHES AND CREAM SQUARES

Ruth Vande Voort

- | | |
|---|--|
| 1 1/2 c. quick or old fashioned
oats, uncooked | 2 (3 oz.) pkg. peach <u>or</u> orange
gelatin |
| 1/2 c. packed brown sugar | 3 c. boiling water |
| 1/2 tsp. cinnamon | 1 c. sour cream |
| 1/3 c. melted oleo <u>or</u> butter | 3 c. peeled, chopped fresh
peaches |

For base and topping, toast oats in shallow pan at 350° for 10 minutes. Combine oats, brown sugar, butter and cinnamon. Mix well. Reserve 1/4 cup for topping. Press remainder into bottom of 8 x 8 inch baking pan. Chill.

For filling, dissolve gelatin in boiling water; cool to lukewarm. Blend in sour cream, stir in peaches. Chill until mixture mounds when dropped from spoon. Pour over crumb base; sprinkle with reserved crumb mixture. Chill several hours or until firm.

PEACH CREAM DESSERT

Carol Fynaardt

- | | |
|----------------------|-----------------------|
| 32 marshmallows | Little powdered sugar |
| 1/2 c. orange juice | 5 or 6 peaches, diced |
| 1 pt. whipping cream | |

Crust - 24 graham cracker crushed, 1/3 cup oleo melted, 1/3 cup powdered sugar. Put crust in a 9 x 13 inch pan. Melt marshmallows in orange juice, stirring constantly. Cool. Beat cream sweetened with powdered sugar. Fold in marshmallow mixture. Add peaches and pour over crust. Chill.

PEACH DESSERT

Bernice Van Gorp

- 1 can peaches
1/4 tsp. almond flavoring
- 1 pkg. butter brickle cake mix
1 stick oleo

Butter 13 x 9 inch pan. Pour in peaches and juice. Add flavoring. Sprinkle dry cake mix over top and work in with fork until all moistened. Melt one stick oleo and pour over and work in. Bake at 350° until done. Serve with whipped topping.

PEACH DESSERT SALAD

Elizabeth Ryken

- 1 pkg. peach gelatin
- 1 pkg. vanilla tapioca pudding

Put gelatin and pudding in a pan with two cups of hot water. Heat until boiling and thick. Let cool. Stir in 1/2 container of whipped topping and as many sliced peaches as desired.

PEPPERMINT ICE CREAM DESSERT

Lois Hoksbergen

- 2/3 c. butter or oleo
- 2 c. powdered sugar
- 3 eggs
- 2 pkg. liquid chocolate
- 1/8 tsp. salt
- 1 tsp. vanilla
- 1 c. chopped nuts
- 3/4 c. vanilla wafer crumbs
- 1/2 gal. peppermint stick ice cream or mint ice cream

Line a 9 x 13 inch pan with wafer crumbs. Reserve 1/4 cup. Mix butter and sugar; beat in eggs one at a time. Add liquid chocolate, salt, vanilla, and nuts. Pour mixture over crumbs and freeze until firm. Spread on softened ice cream and sprinkle with reserved crumbs and freeze.

PINEAPPLE DELIGHT

Helen Roose

CRUST:

- 1 c. crushed graham crackers
- 2 T. sugar
- 1/4 c. melted oleo

Save a few crumbs for top. Press rest into 8 x 8 inch dish. Cook in double boiler: 30 large marshmallows, one cup milk. Let cool then add one cup whipped cream and one can crushed pineapple, drained. Pour over crust. Refrigerate.

It is good to be wise,
and wise to be good.

PINEAPPLE DESSERT

Sara Bloem

- | | |
|---|--------------|
| 1 1/2 c. crushed pineapple | 1/2 c. water |
| 3 oz. pkg. vanilla pudding, not instant | |

Mix together in saucepan. Bring to boil, stirring. Pour into 9 inch square pan. Chill till firm. Prepare one small or 1/2 of regular size, white or yellow cake mix, according to directions. Pour over chilled pudding-pineapple mixture. Bake in preheated 350° oven for 35 minutes. Cool on wire rack 15 minutes before inverting on plate. Cut in squares. Serve plain or with ice cream or whipped topping.

PINK ARTIC DESSERT

Minnie Van Wyngarden - Anna Roose

CRUST:

- | | |
|--------------------|-----------------------|
| 1 c. flour | 1/2 c. soft oleo |
| 1/4 c. brown sugar | 1/2 c. flaked coconut |

FILLING:

- | | |
|-------------------------|--------------------------------|
| 1/2 c. soft oleo | 1 tsp. vanilla |
| 2 c. powdered sugar | 1/2 tsp. grated orange rind, |
| 3 eggs, separated | optional |
| 1 tsp. almond flavoring | 1/2 gal. strawberry ice cream, |
| | other flavors good, too |

Mix crust ingredients. Press into 9 x 13 inch pan. Bake 12 minutes at 350°. While hot, stir with fork; press into same pan or tupperware. Cream oleo and sugar. Add egg yolks and flavorings. Beat till fluffy. Fold in stiffly beaten egg whites. Spread over crust. Freeze. Top with softened ice cream. Freeze. May top with fresh strawberries.

PISTACHIO DELIGHT

Helen De Jong

- | | |
|--|-------------------------------|
| 15 oz. can crushed pineapple | 2 c. miniature marshmallows |
| 11 oz. can mandarin oranges | 2 c. prepared whipped topping |
| 1 (3 3/4 oz.) pkg. pistachio instant pudding | |

Put the fruits in a bowl. Sprinkle dry pudding mix over top and stir in. Stir in marshmallows. Stir in whipped topping. You can add nuts if you like. Chill and serve.

The flame of prayer is fed by the fuel of meditation.

PISTACHIO DESSERT

Henrietta Veldhuizen

CRUST:

- | | |
|--------------|--------------------|
| 1 c. flour | 1/4 c. brown sugar |
| 1 stick oleo | 1/4 c. nuts |

Mix and pat in 9 x 13 inch pan. Bake at 350° for 10 minutes. Cool. (Break up a few times during baking.) Pat fine in pan.

FILLING:

- | | |
|----------------------------------|----------------------------------|
| 1 1/2 c. milk | 1 qt. softened vanilla ice cream |
| 1 pkg. instant vanilla pudding | Cool Whip |
| 1 pkg. instant pistachio pudding | Grated chocolate |

Mix first three ingredients one minute. Fold in one quart softened vanilla ice cream. Top with Cool Whip and grated chocolate.

PISTACHIO REFRIGERATOR DESSERT

Anna Roose

- | | |
|------------------------------|---------------------------------------|
| 1 c. flour | 2/3 c. powdered sugar |
| 2 T. sugar | 1/2 of 9 oz. carton whipped topping |
| 1/2 c. butter <u>or</u> oleo | 2 (3 3/4 oz.) boxes pistachio pudding |
| 1/4 c. nuts, optional | 2 1/2 c. cold milk |
| 8 oz. pkg. cream cheese | 1/4 tsp. almond flavor |

Mix first four ingredients. Press into 9 x 13 inch pan. Bake at 350° for 15 minutes. Cool.

With mixer, beat cream cheese, powdered sugar, and whipped topping. Spread over cooled crust.

Mix pudding, milk, and almond flavor. Beat together and spread over cream cheese layer. Refrigerate until firm. Serve with whipped topping, if desired. Makes 15 or more servings.

PUMPKIN DESSERT

Tress Deur

Mix 24 graham crackers, 1/3 cup sugar, 1/2 cup margarine; press in 9 x 13 inch pan.

Mix 2 beaten eggs, 3/4 cup sugar, 8 ounce package cream cheese. Pour over crust. Bake 20 minutes at 350°.

Cook 2 cups pumpkin (1 can), 3 egg yolks, 1/2 cup sugar, 1/2 cup milk, 1/2 teaspoon salt, 1 tablespoon cinnamon until mixture thickens. Bring to boil for a few minutes. Remove from heat, then add 1 envelope gelatin that has been dissolved in 1/4 cup cold water. Cool. Beat 3 egg whites, 1/4 cup sugar; fold into pumpkin mixture. Pour over cooled baked crust. Top with whipped cream.

PUMPKIN CAKE DESSERT

Lois DeNooy - Minnie Van Wyngarden

CRUST:

1 pkg. yellow cake mix
1 egg

1 stick melted oleo

Mix together reserving 1 cup for topping. Pat in 9 x 13 inch pan.

FILLING:

1 (14 oz.) can pumpkin
2/3 c. milk

2 eggs, beaten
2 tsp. pumpkin spice

Mix and pour over crust.

TOP:

1 c. cake mix
1 tsp. cinnamon

1 c. sugar
2 T. oleo

Mix and sprinkle over top. Bake at 350° for 45 to 50 minutes or until knife comes out clean.

PUMPKIN DELIGHT

Donna Van Wyk

3 eggs, beaten
1 c. white sugar
1 c. brown sugar
1 (13 oz.) can evaporated milk
1 large can pumpkin

1 tsp. salt
1 1/2 tsp. cinnamon
3/4 tsp. cloves
3/4 tsp. nutmeg
1/2 c. oleo
1/3 c. chopped nuts

Mix above and place in buttered 9 x 13 inch pan. Sprinkle a box of cake mix over mixture; press firmly into mixture. Drizzle 1/2 cup oleo over top and add 1/3 cup chopped nuts over all. Bake at 350° for 45 to 60 minutes. Serve with Cool Whip or ice cream.

PUMPKIN DESSERT

Leona DeVries

CRUST:

24 graham crackers rolled fine, 1/3 cup white sugar, 1/2 cup melted oleo. Place in 9 x 13 inch glass dish. Beat together 2 eggs, 3/4 cup sugar, 8 ounces cream cheese. Pour over unbaked crust. Bake 20 minutes at 325° and cool.

Cook 2 cups pumpkin, 3 egg yolks, 1/2 cup sugar, 1/2 cup milk, 1/2 teaspoon salt, 1 teaspoon cinnamon, 1/4 teaspoon nutmeg (optional), 1/4 teaspoon ginger (optional). When thick, remove from heat, add one envelope Knox gelatin dissolved in 1/4 cup cold water. Stir into cooked pumpkin and cool. Fold in 3 egg whites and 1/4 cup sugar. Top with Cool Whip topping.

PUMPKIN PIE SQUARES

Ila Ozinga

1 c. sifted flour	3/4 c. sugar
1/2 c. quick rolled oats	1/2 tsp. salt
1/2 c. brown sugar	1 tsp. cinnamon
1/2 c. butter <u>or</u> oleo	1/2 tsp. ginger
1 (1 lb. can) pumpkin (2 c.)	1/4 tsp. cloves
1 (13 oz.) can evaporated milk	1/2 c. chopped pecans
2 eggs	1/2 c. brown sugar
	2 T. oleo

Combine flour, oats, sugar, and oleo; press in ungreased 9 x 13 inch pan. Bake at 350° for 15 minutes.

Combine pumpkin, milk, eggs, sugar, salt, and spices in bowl. Blend well and pour onto crust. Bake at 350° for 20 minutes.

Combine pecans, brown sugar, and 2 tablespoons butter. Sprinkle over pumpkin filling. Return to oven and bake 15 to 20 minutes or until filling is set. Cool and cut in about 2 inch squares. Serve topped with whipped topping and pecan half.

PUMPKIN TORTE

Christine Van Ee

24 graham crackers, crushed	3 egg yolks
1/3 c. sugar	1 1/2 c. brown sugar
1/2 c. butter <u>or</u> oleo	1/2 c. milk
2 eggs	1 T. cinnamon
1/2 c. sugar	1/3 tsp. cloves
8 oz. cream cheese	1/2 tsp. salt
1 large can pumpkin	1/2 tsp. ginger

Mix graham cracker crumbs, sugar, and butter. Press into a 9 x 13 inch pan. Beat eggs, cream cheese and 1/2 cup sugar. Pour over graham crust. Bake in 350° oven for 20 minutes.

Cook pumpkin, egg yolks, milk, brown sugar, and spices until thick. Remove from heat and add one envelope Knox gelatin softened in 1/4 cup cold water. Cool.

Beat 3 egg whites, add 1/4 cup sugar. Fold into the pumpkin mixture. Pour over cooled baked crust. Refrigerate. When cold, cover with whipped topping.

Daily prayers lessen daily cares.

QUICK DESSERT

Elizabeth Ryken

In a 9 x 13 inch pan, place contents of a big can of peaches, juice and all. Sprinkle with butter brickle cake mix as it comes from the box. Drizzle with one stick of melted margarine. Then sprinkle with some nuts. Bake at 350° for about 30 minutes or until nicely browned. Serve warm topped with whipped cream or ice cream.

RAISIN PUDDING

Cornelia Veenstra

Mix:

1 c. flour	1 c. raisins
1 c. sugar	1/2 c. milk
2 T. baking powder	

SAUCE:

2 c. boiling water	1 T. butter
1 c. sugar	1 T. cornstarch

Mix until sugar is dissolved. Put batter in 9 x 13 inch pan and cover with sauce. Bake at 350° for 30 to 40 minutes or until brown.

RASPBERRY BUTTER CRUNCH

Mrs. Case Jansen

1/2 c. butter	1 box red raspberries
1 c. flour	32 marshmallows
1/4 c. brown sugar	1 c. whipping cream

Mix butter, flour and sugar. Bake at 350° for 15 minutes. Cool. Crumble and add nuts, and press back into pan.

Drain raspberries. Heat juice, and melt marshmallows in it. Fold in whipped cream and berries. Pour into crust. Chill 12 hours before serving.

RASPBERRY FROST

Nancy Terpstra

2 boxes red raspberry Jello	2 boxes red raspberries
2 1/2 c. boiling water	

Beat until stiff 2 egg whites, gradually add 1/4 cup sugar. Stir into boiling Jello. Cool. Top with whipped cream.

Too many people pray for emergency rations rather than for daily bread.

RED AND WHITE DESSERT

Donna Fynaardt

CRUST:

1/4 c. brown sugar
1 c. flour

1/2 c. margarine
1 c. chopped nuts

WHITE LAYER:

1 (8 oz.) pkg. cream cheese
1 c. powdered sugar

2 c. whipping cream,
whipped

RED LAYER:

Large box strawberries or
raspberries

1 pkg. Danish dessert, strawber-
ry or raspberry
1 1/2 c. liquid, juice and water

Mix crust; press into a 9 x 13 inch pan. Bake 15 minutes at 350°. Cool and crumble in pan.

Whip cream, softened cream cheese and powdered sugar. Pour over crumbs and refrigerate. Cook dessert and liquid until thick. Cool and add berries. Pour over white layer.

RHUBARB CAKE DESSERT

Iris Vander Wal

4 c. cut up rhubarb

1 pkg. yellow cake mix

1 c. sugar

1/2 c. sugar

4 c. miniature marshmallows

1 tsp. cinnamon

1 pkg. (3 oz.) strawberry Jello

Mix rhubarb, sugar, marshmallows and Jello and divide into 2 greased 9 inch square pans. Mix cake mix according to directions and pour over rhubarb. Combine sugar and cinnamon and sprinkle over top. Bake at 350° for 30 minutes or longer until cake is done.

Dear God,

Let me remember, when I was young,
The games I played, the songs I sung
The joys I savored; the hurts I hid,
The foolish things I said and did.
I have lived so long in this Grown-Up land
That a child is hard to understand.
O God, let me go back, and in fancy see
The heart of the child I used to be,
So the heart of my child will be clear to me.

Amen

RHUBARB COBBLER

Tena Dahm

CRUST:

2 c. flour	4 T. shortening
3 tsp. baking powder	1 egg
1/3 tsp. salt	3/4 c. milk
2 T. sugar	
3 T. flour	1 tsp. cinnamon
4 c. diced rhubarb	1/2 tsp. vanilla
1 1/2 c. sugar	2 T. margarine
3 T. lemon juice	

Crust - Mix flour, baking powder, salt, and sugar. Cut in shortening. Beat egg and add milk and add to dry ingredients. Spread over top of rhubarb mixture. Make four holes in top to allow steam to escape. Bake about 25 minutes at 350°. Serve warm.

Rhubarb mixture - Mix ingredients and pour into buttered baking dish. Cover with crust.

RHUBARB CRISP

Kathy Arkema

1/2 c. melted oleo	1 c. white sugar
1 c. flour	1 c. water
1 c. brown sugar	2 T. cornstarch
3/4 c. oatmeal	Red food coloring
1 tsp. vanilla	3 c. cut up rhubarb

Combine oleo, flour, sugar, and oatmeal. Press 2/3 of it in a baking dish and cover with rhubarb. Cook white sugar, water, and cornstarch over low heat until thick and creamy. Add vanilla. Pour over rhubarb and cover with crumb mixture. Bake at 350° for 30 minutes.

RHUBARB CRISP

Johanna Hoksbergen

Mix one cup sugar, 1/4 cup flour; put in bottom of glass or enamel pan and add 3 cups rhubarb. Mix 1/2 cup butter, 1 1/2 cups flour, 1 cup oatmeal and one cup brown sugar and put on top of rhubarb. Bake 45 minutes at 375°.

A day begun in prayer will seldom end in despair.

RHUBARB CRISP

Carmen Reitsma

1 c. flour	1 c. sugar
3/4 c. oatmeal	1 c. water
1 c. brown sugar	2 T. cornstarch
1/2 c. margarine	1 tsp. vanilla
1 tsp. cinnamon	Red food coloring, optional
4 c. rhubarb	

Mix first five ingredients together until crumbly. Press half of mixture into greased 9 x 13 inch pan and cover with diced raw rhubarb. Cook sugar, water, and cornstarch together until thick. Add vanilla and food coloring, if desired. Pour over rhubarb and spread rest of crumbs on top. Bake at 350° for one hour.

RHUBARB CRUNCH SQUARES

Phyllis Nibbelink

1 c. flour	1/2 c. melted butter
1/2 tsp. soda	3/4 c. brown sugar
1/4 tsp. salt	1 c. oatmeal

Mix above ingredients for crust. Put 2/3 of them in bottom of 9 x 9 inch pan. Cook three cups diced rhubarb and 1 tablespoon water until sauce consistency, stirring occasionally. Mix 2 tablespoons cornstarch and 1/2 cup sugar. Add small amount cooked rhubarb. Mix well. Add to rhubarb mixture in pan. Cook till thick. Stir frequently. Stir in one pint strawberries and few drops of red food coloring. Pour filling into crust. Top with remaining crumbs. Bake at 350° for 30 to 35 minutes.

RHUBARB DESSERT

Cornelia Veenstra

FIRST LAYER:

4 cups cut rhubarb, put in 9 x 13 inch pan.

SECOND LAYER:

Mix 3/4 cup flour, 1/4 teaspoon salt, 1 teaspoon baking powder, 3/4 cup all-bran.

THIRD LAYER:

3/4 cup sugar	1/2 c. milk
1/4 c. oleo	

FOURTH LAYER:

3/4 cup sugar, 1 tablespoon cornstarch, 1/2 cup boiling water. Combine and pour over all. Bake one hour at 325°.

RHUBARB DESSERT

Twila DeJong

- | | |
|---------------------------------|---------------------------------|
| 4 c. cut up rhubarb | 1 regular box of white cake mix |
| 1 c. sugar | 1 c. water |
| 1 (3 oz.) pkg. strawberry Jello | 1/3 c. melted butter |

In 9 x 13 inch pan, put ingredients in in the order written down. Jello and cake mix go on dry, then water and butter over all. Bake at 350° for 45 to 60 minutes.

RHUBARB DESSERT

Grace Van Wyk

- | | |
|---------------------------------|----------------------|
| 4 c. rhubarb | 1 box white cake mix |
| 1 c. sugar | 1 c. water |
| 1 (3 oz.) pkg. strawberry Jello | 1/3 c. melted butter |

In a 9 x 13 inch pan, mix first four ingredients in the order listed, (cake mix and Jello go in dry). Then pour water and melted butter over all. Bake at 350° for 45 minutes to 60 minutes.

RHUBARB TORTE

Rachel Vander Molen

CRUST:

Combine one cup graham cracker crumbs, 2 tablespoons sugar, 4 tablespoons melted butter. Press into 9 x 9 inch pan. Bake at 350° for 10 minutes.

- | | |
|-----------------------------|------------------------------------|
| 1 c. sugar | 1/2 c. whipped cream <u>or</u> 1/2 |
| 3 T. cornstarch | envelope Dream Whip |
| 4 c. sliced rhubarb | 1 1/2 c. miniature marshmallows |
| 1/2 c. water | 1 small box instant vanilla |
| Few drops red food coloring | pudding |

Combine sugar and Cornstarch. Stir in rhubarb and water. Cook and stir until thickened. Reduce heat; cook 2-3 minutes. Add food coloring. Spread on cooled graham cracker crust. Cool.

Whip cream or Dream Whip. Fold in marshmallows. Spoon over rhubarb mixture. Prepare pudding mix. Spread on top. Sprinkle with graham cracker crumbs. Chill.

God can only give Himself to us in the measure
we give ourselves to Him.

RHUBARB TORTE

Donna Van Wyk

2 c. flour	1/4 c. shortening
4 T. sugar	1/2 tsp. salt
6 c. rhubarb, cut	2 1/2 c. sugar
1 1/2 tsp. cinnamon	4 T. flour
2/3 c. milk	6 egg yolks

Mix first four ingredients and put in 9 x 13 inch pan. Bake at 350° for 20 minutes.

Mix remaining ingredients and add rhubarb. Pour over baked crust. Bake 50 minutes. Make a meringue of 6 egg whites. Pour over filling and brown.

STRAWBERRY-CREAM CHEESE DESSERT

Christine Van Ee

3 c. strawberries, cut and sweetened	2 c. whipped topping
8 oz. cream cheese	1/3 lb. graham crackers, crush
1/2 c. sugar	1/2 c. sugar
2 pkg. strawberry Jello	1/2 c. melted oleo

Mix cracker crumbs, 1/2 cup sugar, and oleo. Press into 9 x 13 inch pan. Dissolve gelatin in one cup hot water. Add strawberries. Whip cream cheese with 1/2 cup sugar until fluffy. Blend in whipped topping and spread over crust. Top with gelatin mixture. Chill at least 5 hours. (May substitute raspberries and raspberry gelatin.)

STRAWBERRY DESSERT

Vera Franje

1 c. flour	2 pkg. Dream Whip
3/4 c. chopped nuts	1 pkg. Junket Danish strawberry dessert
1/2 c. oleo, softened	2 (10 oz.) pkg. frozen straw- berries
1/4 c. brown sugar	2 c. liquid (water, juice from berries)
1 (8 oz.) pkg. cream cheese	
1 c. powdered sugar	

Combine flour, nuts, oleo, brown sugar; mix well. Press in 9x13 inch pan. Bake 12-15 minutes, 350°. Cool. Combine cream cheese, powdered sugar; whip until well blended and creamy. Whip 1 package Dream Whip; fold into cream cheese mixture. Spread over cooled crust; refrigerate. Add liquid to strawberry dessert; cook until clear, stirring constantly. Add berries to hot mixture; let cool. Spread over first layer. Whip remaining package of Dream

Continued Next Page.

STRAWBERRY DESSERT (Continued).

Whip and spread over the top. Chill overnight. Can use own 1 1/2 pint container of strawberries in place of the two 10 ounce packages frozen berries.

STRAWBERRY DESSERT

Mrs. Wynne Veenstra

Graham cracker crumbs, melted	1 pkg. Dream Whip
oleo	2 pkg. strawberry Jello
1 lb. marshmallows	2 boxes frozen strawberries
1 c. milk	

Mix crumbs and oleo; press into 9 x 12 inch pan. Melt marshmallows and milk in double boiler; cool. Dissolve Jello in 2 cups boiling water; add frozen berries. Mix Dream Whip according to directions and fold into cooled marshmallows. Put 1/2 of marshmallow mixture over crumbs. Then spread partially set Jello over this. Then spread over the marshmallow mixture on Jello and finish by topping with a few cracker crumbs.

STRAWBERRY FLUFF

Tena Westercamp

1/4 c. brown sugar	1 c. sugar
1 c. flour	1 T. lemon juice
1 stick oleo	1 (10 oz.) pkg. strawberries,
1 c. chopped nuts	frozen
2 egg whites	1 large carton Cool Whip

Mix first four ingredients. Put into 9 x 13 inch pan and bake at 325° for 20 to 30 minutes. Cool, remove from pan and crush. Save 2/3 cup and sprinkle the rest back into pan.

Beat egg whites until fluffy and gradually add sugar. Add lemon juice and partially thawed strawberries. Beat at high speed 15 minutes. Fold in Cool Whip. Sprinkle crumbs on top. Serve with whipped cream (optional). Serves 15.

STRAWBERRY MOUSSE

Irene Bennink

1 pkg. (3 oz.) strawberry Jello	1 c. cold water
1/3 c. sugar; 1 c. boiling water	1 c. whipped cream <u>or</u> Cool Whip

Dissolve gelatin, sugar in boiling water. Add cold water. Chill until slightly thickened. Beat gelatin with beater. Fold in whipped cream or Cool Whip. Pour into mold or serving dish. Chill until firm. Can garnish with fresh strawberries.

VARIATION: Use orange Jello and mandarin oranges.

STRAWBERRY PRETZEL DESSERT

Elizabeth Ryken

1 1/2 c. crushed pretzels	9 oz. carton Cool Whip
1/2 c. sugar	2 (3 oz.) pkg. strawberry
1/2 c. melted margarine	gelatin
8 oz. softened cream cheese	2 c. boiling water
1 c. sugar	2 (10 oz.) pkg. frozen straw-
	berries, partially thawed

Combine pretzels, sugar, and melted margarine. Pat in a 9 x 13 inch pan. Bake at 350° for 10 minutes. Cool. Combine cream cheese, sugar, and Cool Whip and spread over cooled pretzel crust. Dissolve gelatin in boiling water. Add both packages strawberries. Let mixture partially set, then spread over second layer and refrigerate a few hours or overnight.

STRAWBERRY PRETZEL DESSERT

Tress Deur

FIRST LAYER:

2 1/2 c. crushed pretzels,	2 T. sugar
twisted ones	3/4 c. melted oleo

SECOND LAYER:

8 oz. cream cheese	1/2 carton (4 1/2 oz.) Cool
1 c. sugar	Whip

THIRD LAYER:

2 (3 oz.) pkg. strawberry	2 c. boiling water
or raspberry Jello	2 (10 oz.) pkg. frozen
	strawberries or raspberries
	(let thaw at room temperature)

Mix crushed pretzels, sugar and melted oleo. Press into 9 x 13 inch pan. Bake at 350° for 10 minutes. Cool. Blend cream cheese and sugar; fold in Cool Whip. Spoon onto first layer. Refrigerate. Mix Jello and boiling water till Jello dissolves. Add fruit, when Jello starts to congeal. Spoon onto second layer.

One life showing the way is better than ten
tongues trying to tell it to you.

STRAWBERRY SUPREME

Nella Veenstra

CRUST:

1 c. flour
1/2 c. melted oleo

1/2 c. brown sugar
1/2 c. nuts

FILLING:

2 pkg. strawberry Jello
2 c. boiling water

2 boxes frozen strawberries

TOPPING:

24 marshmallows
3/4 c. milk

1 envelope Dream Whip (made
according to directions)

Mix crust ingredients, pat into 9 x 13 inch pan. Bake 15 minutes at 350°.

Filling - Dissolve Jello in boiling water; add berries. Cool until partially set. Then pour over crust. Melt marshmallows in milk; cool. Fold in Dream Whip and spread over Jello. Chill.

STRAWBERRY SUPREME DESSERT

Gret Veenstra

BOTTOM LAYER:

1 c. flour
1/4 c. brown sugar

1/2 c. melted butter
1/3 c. chopped nuts

Put in 9 x 13 inch pan and bake at 350° for 10 to 12 minutes.

MIDDLE LAYER:

Two packages strawberry Jello dissolved in 2 cups boiling water. Stir in 2 boxes frozen strawberries. Let stand until almost set. Pour over cooled crust. Refrigerate until completely set.

TOP LAYER:

Melt 24 marshmallows or slightly more than 2 cups miniature marshmallows in 3/4 cup milk and cool. Fold in one package prepared Dream Whip. Pour over strawberries. Chill.

Some people never listen to their
conscience because they get such
poor reception.

SOUTHERN BANANA PUDDING

Kathy Arkema

- | | |
|--------------------------------|-------------------------|
| 1 pkg. (3 oz.) vanilla pudding | 2 1/2 c. milk |
| and pie filling | 30 vanilla wafers |
| 2 egg yolks, slightly beaten | 2 large bananas, sliced |

Combine pudding mix, egg yolks, and milk in saucepan. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat. Arrange layer of vanilla wafers on bottom and sides of 1 1/2 quart baking dish. Add a layer of banana slices and of pudding. Continue layering wafers, banana, and pudding, ending with pudding. Top with meringue.

Meringue: Beat 2 egg whites and a dash of salt until foamy. Slowly add 1/4 cup sugar, beating constantly until stiff shiny peaks form. Pile onto pudding. Seal edges; bake 5 to 10 minutes at 425° until lightly browned.

Arrange more banana slices around edges just before serving. Serve warm or chilled.

SURPRISE PUDDING

Tena Dahm

- | | |
|----------------------|------------------|
| 2 c. flour | 1 c. milk |
| 3 tsp. baking powder | 1 tsp. vanilla |
| 2 T. butter | 2 c. brown sugar |
| 1/2 c. sugar | 2 c. sour cream |
| 1 egg | |

Cream butter with sugar. Add well beaten egg. Measure flour and baking powder. Add alternately with milk. Add vanilla. Pour batter into well greased pan. Sprinkle brown sugar over top of batter and pour sour cream over the sugar. Bake at 350° about 35 minutes. Serve upside down.

Bless my pretty kitchen, Lord,
And light it with Thy love.
Help me plan and cook my meals
From Thy heavenly home above.

Bless our meals with Thy presence
And warm them with Thy grace;
Watch over me as I do my work,
Washing pots and pans and plates.

The service I am trying to do
Is to make my family content,
So bless my eager efforts, Lord,
And make them heaven sent.

FROZEN DESSERTS

BANANA SPLIT DESSERT

Iris Vander Hart

1 1/2 c. flour

1/3 c. brown sugar

1/2 c. oleo

1/2 c. nuts, chopped

Blend and press into 9 x 13 inch pan. Bake 15 minutes at 350°. Cool and freeze. Cut 3 or 4 bananas lengthwise and layer on crust. Slice 1/2 gallon Neapolitan or strawberry ice cream in inch slices and place on bananas. Freeze until firm.

Cook until thick, stirring constantly:

1/2 c. oleo

1 1/2 c. evaporated milk

1 c. chocolate chips

1 tsp. vanilla

Cool and pour over ice cream. Freeze. Add Cool Whip when ready to serve. Makes 24 servings.

BANANA SPLIT DESSERT

Gladys Vander Molen

2 medium bananas

2 c. powdered sugar

1/2 gal. Neapolitan ice cream

1 1/2 c. evaporated milk

1 c. chopped walnuts

1 tsp. vanilla

1 c. chocolate chips

1 carton Cool Whip or whipped topping1/2 c. butter or oleo

Cover bottom of 11 x 15 inch pan with a graham cracker crust. Reserve one cup crumbs. Slice bananas very thin and layer over crust. Slice ice cream and place over bananas. Sprinkle ice cream with walnuts. Freeze until firm.

Melt chips and butter; add sugar and milk. Cook mixture till thick and smooth, stirring constantly. Remove from heat and add vanilla. Cool chocolate mixture then pour over ice cream. Freeze till firm. Spread Cool Whip or topping over chocolate layer and top with reserved crumbs. Store in freezer; remove about 10 minutes before serving. Will keep for several weeks in freezer.

No man has a right to do as he pleases until he pleases to do right.

BANANA SPLIT DESSERT

Sue Van Ee

- | | |
|--------------------------------|---------------------------------|
| 1 1/2 c. graham cracker crumbs | 2 or 3 bananas, sliced |
| 3 T. sugar | 1/2 gallon Neapolitan ice cream |
| 1/3 c. butter, melted | 1 c. chopped walnuts |

Mix graham crackers, sugar, and butter. Reserve few crumbs for top and press rest into 9 x 13 inch pan. Bake 8 to 10 minutes at 350°. Cool.

Slice bananas over crust. Slice a half gallon of the ice cream into 1/2 inch pieces and place over bananas. Sprinkle with chopped walnuts. Freeze.

- | | |
|----------------------|--------------------------|
| 1 c. chocolate chips | 1 1/2 c. evaporated milk |
| 1/2 c. butter | 1 tsp. vanilla |
| 2 c. powdered sugar | |

Melt chocolate chips and butter. Add sugar and milk. Remove from heat and add vanilla. Cool. Pour over ice cream and freeze.

Whip one pint whipping cream, and spread over chocolate mixture. Sprinkle extra crumbs from crust mixture on top and freeze. Remove from freezer 10 minutes before serving.

BUTTER PECAN DESSERT

Marcia De Jong

- | | |
|--------------------------------|------------------------------|
| 12 graham crackers | 2 c. milk |
| 12 soda crackers | 1 qt. Butter Pecan ice cream |
| 1 stick of oleo | 1 pkg. prepared Dream Whip |
| 2 pkg. instant vanilla pudding | 2 crushed Heath candy bars |

Crush graham cracker and soda crackers. Mix with softened oleo. Press into 9 x 13 inch pan. Do not bake.

Beat the instant pudding mix into the milk and add the softened ice cream. Put into the prepared crust and cover the top with the prepared Dream Whip. Sprinkle the crushed Heath bars over the top of this. You can use other flavors of ice cream. Chill or freeze the Heath bars before you grate or crush them.

There is no right way
of doing a wrong thing.

BUTTER PECAN ICE CREAM

Mrs. Paul De Jong

- | | |
|------------------------------------|------------------------------|
| 4 eggs, beaten | 2 T. vanilla |
| 2 3/4 c. sugar | 2 tsp. burnt sugar flavoring |
| 1 pt. cream <u>or</u> 2 containers | Pinch of salt |
| half and half | 2 T. oleo |
| 2 qts. milk | 1 1/2 c. pecans |

Beat all except final two ingredients until thoroughly mixed. Put in ice cream freezer.

Melt 2 tablespoons oleo. Add 1 1/2 cups pecans. Braise. Stir, set aside and cool. Run freezer for 10 minutes then add pecan mixture. Continue freezing until ice cream is done.

BUTTER PECAN HOMEMADE ICE CREAM

Vera Franje

- | | |
|------------------------------|----------------------------------|
| 4 eggs | 1 carton (9 oz.) whipped topping |
| 2 c. sugar | 1/2 c. pecans, optional |
| 2 boxes butter pecan instant | 1 tsp. vanilla |
| pudding | 1/2 gal. milk |

Beat eggs in large bowl. Add sugar and pudding. Beat thoroughly. Stir in topping, nuts, and vanilla. Pour in freezer can and add milk to fill line. Freeze according to instructions with freezer.

CAKE ROLL

Nancy Terpstra

- | | |
|-----------------------|---------------|
| 5 eggs, separated | 2/3 c. flour |
| 1 c. sugar | 1/4 tsp. salt |
| 1 1/2 T. orange juice | 4 T. cocoa |

Beat egg yolks until lemony. Gradually add sugar and beat. Add rest of ingredients in order. Beat egg whites and fold in chocolate mixture. Line cookie sheet with wax paper and grease sides. Bake at 370° for 15 minutes. Turn out on powdered sugar tea towel. Take off paper. Roll up the long way. Cool. Unroll. Fill with soft ice cream. Wrap in foil and freeze. May be frosted with powdered sugar frosting.

CHOCOLATE ICE CREAM

A Student

- | | |
|-----------------------------|------------------------|
| 1 c. of chocolate flavoring | 4 quarts of ice |
| 3 T. of sugar | 1 or more cups of salt |

Mix together. Then put into ice cream maker. Put Ice in the bucket and mix Ice and salt together.

CHOCOLATE ICE CREAM

Verla Van Vark

Mix 4 tablespoons cocoa and 1/2 cup sugar. Pour into 1/4 cup water or milk and bring to a boil. Cool. Beat 6 eggs well. Mix eggs, 3 1/2 cups sugar, 1 pint cream, and 2 tablespoons vanilla and beat until sugar is dissolved. Mix in chocolate and add whole milk to obtain quantity needed. Makes five quart.

CHOCOLATE ICE CREAM DESSERT

Linda Vander Molen

18 to 20 Oreo cookies	1/2 c. sugar
1/3 c. oleo	2 sq. unsweetened chocolate
1/2 gal. peppermint stick ice cream	1 small can evaporated milk

Crush cookies and mix with melted oleo. Place in 9 x 13 inch pan. Chill. Put ice cream in pan. Cook sugar, chocolate and milk till thick. Cool. Pour over ice cream. Store in freezer; cover with a layer of Cool Whip.

CHOCOLATE ICE CREAM ROLL

Donna Vernoooy

3/4 c. sifted flour	1 tsp. baking powder
1/3 c. cocoa	1 c. sugar
1/4 tsp. salt	5 eggs
1 tsp. vanilla	

Sift flour, cocoa, salt, and baking powder; add 2 tablespoons sugar. Set aside. Beat eggs at medium speed until frothy, then turn to full speed, add sugar gradually. Fold in flour mixture. Pour into cookie sheet, 15 x 10 inch, lined with wax paper. Bake 15 to 18 minutes at 350°. Sift 2 pounds powdered sugar on towel. When cake is done, turn out on towel. Peel off wax paper. Roll cake in towel. Cool one hour on rack. Unroll. Spread cake with softened 1 quart ice cream. Roll up and freeze.

Happy laughter and friendly voices
in the home will keep more children
off the streets at night than the
loudest curfew.

CHOCOLATE REFRIGERATOR DESSERT

Rita Veenstra

1/2 c. butter, melted

2 pkg. graham crackers

Mix and pat in a 9 x 13 inch pan and press firm. Freeze a few minutes.

2 c. powdered sugar

1 tsp. vanilla

1/2 c. butter or margarine

3 egg yolks

2 sq. unsweetened chocolate,
melted

3 egg whites

Cream sugar, butter, melted chocolate, vanilla, and beaten egg yolks. Fold in stiffly beaten egg whites. Spread on crust and chill until firm. Spread 1/2 gallon softened vanilla ice cream on top of chocolate mixture. Sprinkle with nuts. Freeze.

CRUNCHY FREEZE

Carol Fynaardt

1/2 c. oleo

1 1/4 c. flaked coconut

2 1/2 c. Rice Krispies

1 c. nuts

1/2 c. brown sugar

1/2 gal. vanilla ice cream

Melt oleo and put in 9 x 13 inch pan. Add brown sugar, Rice Krispies, coconut, and nuts. Mix well. Bake in 300° oven for 25 minutes. Stir once in awhile. When cool, remove 1/2 mixture and press in 9 x 13 inch pan. Spread ice cream over top and then sprinkle remainder of mixture on top and freeze.

CRUNCHY ICE CREAM SANDWICHES

Marilou Ozinga

1 1/2 c. oven-toasted rice cereal

1/4 c. packed brown sugar

1 c. flaked or shredded coconut

1/4 c. butter, softened

1/2 c. chopped walnuts

1 pt. vanilla ice cream

In large bowl, stir all ingredients except ice cream until well blended. Grease an 8 x 8 inch baking pan. Pat 1 1/2 cups cereal mixture into bottom of pan. Cut ice cream into 1/2 inch thick slices. Place slices on top of mixture, pressing slices to cover mixture. Pat remaining cereal mixture over ice cream. Cover pan with foil or plastic wrap and freeze about 2 1/2 hours.

EASY VANILLA ICE CREAM

Donna Van Wyk

Separate 4 eggs. Beat whites until stiff and set aside. Beat yolks and add 2 pints half and half, 1/2 pint whipping cream, 2 1/2 cups sugar, 3 tablespoons vanilla, and 1/2 teaspoon salt. Put egg mixture in freezer, add egg whites and fill freezer with milk. Freeze as usual.

FRESH PEACH SHERBET

Stella Pothoven

4-6 fresh peaches, peeled 2 T. lemon juice
 1 1/2 c. sugar Dash of salt

Combine and mix in blender. Gradually stir 2 1/2 cups of milk into a package of Dream Whip. Mix, but do not whip. Add to peach mixture and pour into trays and freeze firm. Break into chunks and beat with mixer until smooth. Return to trays or put in other container and freeze until firm.

FROST ON THE PUMPKIN

Helen Roose

CRUST:

1 c. flour 1/2 c. oleo
 1/4 c. sugar 1/2 c. nuts

Mix and make crumb mixture. Spread very thin on cookie sheet. Bake at 375° for 12 to 15 minutes till light brown. Crumb with fork while hot. Place half of cooled crumbs in 8 x 8 inch pan.

FILLING:

1 1/4 c. sugar 1/2 tsp. ginger and 1/4 tsp.
 1/2 tsp. salt nutmeg or pumpkin pie spices
 1 c. whipped cream 1 c. pumpkin

Mix and pour over crumbs. Top with one pint soft vanilla ice cream. Sprinkle rest of crumbs over top. Freeze.

FROZEN CHOCOLATE MINT DESSERT

Mrs. Paul De Jong

1 lb. Oreo cookies, crushed 2 sq. unsweetened chocolate
 1/2 c. melted butter 1/2 gal. chocolate mint ice cream
 1 (13 oz.) can evaporated milk 2 c. Cool Whip
 1 c. sugar Nuts
 1/2 c. butter

Crust: Mix Oreo cookies and butter. Mix; put in two 9 x 13 inch pans. Chill.

Chocolate Sauce - 1 can evaporated milk, 1 cup sugar, 1/2 cup butter, 2 squares chocolate. Cook in heavy pan 10 to 15 minutes. Stir and watch closely. Cool.

Put 1/2 gallon ice cream on crumbs. Freeze, then cover with cooled chocolate sauce. Freeze again. Top with Cool Whip. Sprinkle with nuts. Set out ahead of time before serving.

FROZEN DESSERT

Christine Van Ee

1 can apricot pie filling
 1 large container whipped
 topping

1 (No. 2) can crushed pineapple
 1 can Eagle Brand milk
 Nuts

Mix first four ingredients and put in a 9 x 13 inch pan. Sprinkle with nuts and freeze. Remove from freezer 20 minutes, before serving.

FROZEN DRUMSTICK DESSERT

Carmen Reitsma

2 c. crushed graham crackers
 1/2 c. butter, melted
 3 T. sugar
 1/2 cup chopped Spanish
 peanuts

1/2 c. butter
 2 sq. chocolate
 2 c. powdered sugar
 1 tsp. vanilla
 3 eggs

Melt butter and chocolate. Add one cup powdered sugar and slightly beaten egg yolks. Heat until thick. Beat egg whites and one cup powdered sugar. Add egg whites to cooled chocolate mixture. Put a layer of ice cream on graham cracker crust, then layer of chocolate mixture. Another layer of ice cream. Drizzle with remainder of chocolate mixture. Sprinkle with more chopped Spanish peanuts and freeze.

FROZEN PUMPKIN DESSERT

Gretta Veenstra

2 c. pumpkin
 2 c. sugar
 Pinch of salt

1/2 tsp. ginger
 1/2 tsp. nutmeg
 2 tsp. cinnamon

Cook for 3 minutes. When cool, add one package of prepared Cool Whip. Spread over ice cream and freeze.

Graham cracker crust. 1/2 gallon vanilla ice cream spread over the crust.

FROZEN PUMPKIN PARFAIT SQUARES

Mrs. Irvin Rozenboom

1 1/2 c. graham cracker crumbs
 1/4 c. sugar
 1/4 c. melted butter
 1 1/2 c. pumpkin
 1/2 c. brown sugar

1 tsp. cinnamon
 1/2 tsp. salt
 1/4 tsp. ginger
 1/8 tsp. cloves
 1 qt. vanilla ice cream, soften

Mix graham cracker crumbs, sugar, butter; press into 9 inch square pan. Combine pumpkin, brown sugar, spices. Mix well. Fold in ice cream. Pour over crumbs; freeze. Top with whipped cream and pecans.

FROZEN RASPBERRY CREAM CHEESECAKE

Marilou Ozinga

- | | |
|----------------------------|--------------------------------|
| 1 c. graham cracker crumbs | 2 (8 oz.) pkg. cream cheese |
| 3 T. sugar | 1 qt. vanilla ice cream |
| 1/2 tsp. cinnamon | 3/4 c. red raspberry preserves |
| 3 T. melted margarine | 1/2 c. heavy cream, whipped |

Combine crumbs, sugar, cinnamon and butter in small bowl. Blend well. Press firmly over bottom and sides of a buttered 8 inch pan. Chill. Beat cream cheese in large bowl until soft. Soften ice cream in a chilled large bowl. Beat into cream cheese just until blended. Spoon about 1/4 of the ice cream-cheese mixture into prepared pan. Drizzle part of raspberry preserves (1/2 cup for layers) over. Repeat until all of the cheese mixture and preserves are used. Smooth top. Cover with plastic wrap. Freeze overnight or till firm. Remove cake from freezer 1/2 hour before serving. Spread remaining 1/4 cup of preserves over top. Whip cream in small bowl. Spoon into pastry bag fitted with star tip. Pipe cream in a lattice design over preserves.

FROZEN RASPBERRY DESSERT

Iris Vander Hart

- | | |
|------------------------------|-----------------------------|
| 3/4 c. graham cracker crumbs | 1 (8 oz.) pkg. cream cheese |
| 3 T. oleo | 1 c. sugar |
| 2 T. sugar | 1/8 tsp. salt |
| 3 egg yolks | 1 pkg. red raspberries |

Mix crumbs, oleo, and 2 tablespoons sugar. Pat into 7 x 11 inch well greased pan. Bake 8 minutes at 375°. Beat yolks till thick and add cream cheese, sugar, salt. Fold one cup cream whipped, then the 3 egg whites beaten. Blend one package red raspberries into a pulp and gently swirl 1/2 of this mixture into cheese mixture. Spread over crumb crust and swirl rest of raspberry pulp over it. Cut through with a knife. Freeze. Remove only about 10 minutes before serving.

HOMEMADE ICE CREAM

Iris Vander Hart

- | | |
|--------------------------------------|------------------------------|
| 4 eggs | 9 oz. carton whipped topping |
| 2 c. sugar | 1/2 c. pecans |
| 2 boxes butter pecan instant pudding | 1 tsp. vanilla |
| | 1/2 gal. milk |

Beat eggs in large bowl; add sugar, pudding. Beat thoroughly. Stir in topping, nuts, vanilla; pour in freezer can and add milk to fill line. Freeze according to instructions with freezer. Any flavor of pudding may be used.

HOMEMADE VANILLA ICE CREAM

Margy Fynaardt

Cook until slightly thickened:

4 eggs

1 T. cornstarch

1 qt. milk

Dash of salt

3 c. sugar

COOL.

Add:

2 T. vanilla

Enough milk for a gallon freezer

1 pt. cream

ICE CREAM

A First Grader

A little sugar

2 quarts vanilla

1/2 glass milk

Stir in a machine with ice around it.

ICE CREAM

Mrs. Lois Klyn

4 eggs

1 can sweetened condensed milk

2 c. sugar

1 pint half and half

4 T. vanilla

1/2 gal. milk

1/2 tsp. salt

Beat egg whites. Add one cup sugar and egg yolks, beat. Add rest of sugar, vanilla, and salt. Beat again. Add half and half and sweetened condensed milk. Put in gallon freezer and fill with milk. Makes one gallon.

ICE CREAM CRUNCH PIE

Ruth Vande Voort

4 1/2 c. Flavorite Sugar Frosted

1/4 c. honey

Flakes

1/4 c. peanut butter

5 T. butter or margarine, soften

3 T. salted peanuts

1/4 c. coconut

1 qt. softened vanilla ice cream

Crust - Crush flakes to 1 1/4 cups. Combine with butter. Press firmly and evenly onto bottom and sides of 9 inch pie plate. Bake 10 minutes at 300°. Cool.

Filling - Combine coconut, honey, peanut butter and peanuts. Mix with ice cream, till ripples throughout. Turn into cooled shells. Sprinkle with 2 tablespoons crushed peanuts. Freeze 4 to 6 hours. For easier serving, dip pie plate in hot water one minute before cutting.

ICE CREAM DESSERT

Mary Ann Olivier

- | | |
|----------------------------|---------------------------------|
| 2 c. crushed Rice Krispies | 1 c. nuts, optional |
| 1 c. flaked coconut | 1/3 c. melted butter |
| 2/3 c. packed brown sugar | 1/2 gal. ice cream, your choice |

Put Rice Krispies, coconut, nuts, and butter in shallow pan and bake at 250° for 30 minutes. Do not press into pan. Stir once while baking. Remove from oven and add brown sugar. Cool slightly. Put 2/3 of mixture in a 9 x 13 inch pan. Cover with ice cream. Sprinkle remaining crumbs on top. Freeze.

ICE CREAM DESSERT

Mrs. Lois Klyn

- | | |
|--------------------------------|--------------------|
| 1 1/2 c. crushed Ritz crackers | 1 qt. lime sherbet |
| 4 T. sugar | 4 T. lemon juice |
| 7 T. melted butter | 1 c. sugar |
| 2 qt. vanilla ice cream | 6 T. butter |
| | 2 well beaten eggs |

Mix crackers, 4 tablespoons sugar, and melted butter until crumbly. Press into 9 x 13 inch pan. Soften ice cream and sherbet and mix together. Pour over crust and freeze. Make lemon topping from remaining 4 ingredients; cook mixture, stirring constantly on low heat until thick. Cool and spread on ice cream. Freeze until serving time.

ICE CREAM SANDWICH

Iris Vander Hart

Melt slowly and mix:

- | | |
|------------------------|-------------------------|
| 1/4 lb. oleo | 1 c. brown sugar, scant |
| Add to above: | |
| 2 1/2 c. Rice Krispies | 1/2 c. coconut |
| 1/2 c. nuts | |

Place half of mixture on bottom of 9 inch greased pan. Place one quart softened ice cream on top. Add other half of mixture on top and freeze 8 hours at least.

Swallowing angry words is much easier
than having to eat them later.

OREO COOKIE - ICE CREAM DESSERT

Verla Van Vark

30 Oreo cookies, crushed	4 sq. semi-sweet chocolate
1/3 c. oleo	1 c. Pet milk
1/2 gal. vanilla ice cream	1 c. sugar
	2 T. butter

Put crushed Oreo cookies in bottom of 9 x 15 inch Pyrex dish. Melt oleo and pour evenly over cookies. Bake 8 minutes at 300°. Cool, then freeze.

In large bowl, stir ice cream until smooth. Spread over cookies and freeze.

In heavy saucepan, melt chocolate. Add milk, sugar, and butter. Bring to rolling boil and remove from heat. Cool. Spread over ice cream. Cover and freeze.

PINK ARCTIC DESSERT

Anna Roose

CRUST:

1 c. flour	1/2 c. oleo, softened
1/4 c. brown sugar	1/2 c. flaked coconut, optional

Mix together and press into 9 x 13 inch pan. Bake 12 minutes at 350°. While still hot, stir with fork. Press crumbs into same pan. Cool.

FILLING:

1/2 c. oleo, softened	1 tsp. vanilla
2 c. powdered sugar	1 tsp. almond flavoring
3 eggs, separated	1/2 gal. ice cream (strawberry or other)

Cream butter and sugar. Add egg yolks and flavor. Beat until fluffy. Add stiffly beaten egg whites and fold in. Spread over crust. Freeze. Top with softened ice cream. Freeze. May top with fresh strawberries.

QUICK FROZEN CHRISTMAS DESSERT

Mathilda Vos

1 (21 oz.) can cherry pie filling	1 (14 oz.) can sweetened condensed milk
1 (13 oz.) can pineapple chunks, drained	1/2 tsp. Kitchen Klatter cherry flavoring
	1 (1 qt.) container Cool Whip

Combine pie filling, pineapple, condensed milk and flavoring. Then fold in Cool Whip. Spoon into crinkle cups and place on a cookie sheet to freeze.

RAINBOW DESSERT

Mrs. Janice Uitermarkt

- | | |
|---|---|
| 1 pt. whipped cream <u>or</u> 2 pkg.
whipped topping | 24 crushed macarqons |
| 3 T. sugar | 1 c. chopped nuts |
| 1 tsp. vanilla | 3 pt. sherbet, combination of
colors and flavors |

Combine whipped cream or topping with sugar and vanilla. Add cream mixture to macaroon crumbs and chopped nuts. Spread 1/2 of this mixture in a 9 x 13 inch pan. Cover with alternate small dips of sherbet so each piece will have all colors. Top with remaining crumb mixture and freeze.

RASPBERRY SWIRLWilma Terpstra - Mrs. Lois Klyn
Carmen ReitsmaCRUST:

- | | |
|------------------------------|---------------------------|
| 3/4 c. graham cracker crumbs | 2 T. sugar |
| 3 T. butter | 1/4 tsp. butter flavoring |

FILLING:

- | | |
|-----------------------------|--|
| 3 eggs, separated | 1 c. whipping cream <u>or</u> 2 oz.
whipped topping mix |
| 1 (8 oz.) pkg. cream cheese | 10 oz. pkg. frozen raspberries |
| 1 c. sugar | 1/4 tsp. raspberry flavoring |
| 1/8 tsp. salt | |

Combine all crust ingredients. Lightly press mixture into well greased 7 x 11 inch pan. Bake at 375° for 8 minutes. Cool.

Filling - Beat egg yolks until thick. Add cream cheese, which is at room temperature, sugar and salt. Beat until smooth and light. Beat egg whites until stiff peaks form. Whip cream or whipped topping until stiff. Fold egg whites and cream into cheese mixture. Crush raspberries to a pulp in blender or mixer. Stir in raspberry flavoring. Gently swirl half of the raspberry pulp through the cream cheese filling and spoon gently onto graham cracker crust. Spoon remaining raspberry pulp over top and swirl lightly with a knife. Freeze. Cover with foil to store in freezer. Set out a few minutes before time to cut and serve. Serves 8.

SNOW ICE CREAM

Lois DeNooy

- | | |
|----------------|---|
| 2 3/4 c. milk | Dash of salt |
| 2 tsp. vanilla | 1 egg |
| 1 1/3 c. sugar | 1 (4 1/2 oz.) pkg. vanilla
instant pudding |

Mix together and then mix in enough clean snow till thick.

RIBBON DESSERT

Carrie Bloem

3 egg whites, beaten	1 qt. orange sherbet
1 c. sugar	1 qt. lime sherbet
1/2 c. nuts	1 qt. vanilla
30 Ritz crackers, crumbled	

Add sugar gradually to egg whites. Then add nuts and cracker crumbs. Put in 9 x 13 inch pan. Bake 20 minutes at 350°. Cool. Put on layer of softened orange sherbet, then layer of softened ice cream, and then a layer of softened lime sherbet. Put in freezer.

STRAWBERRY CRUNCH

Bernice Van Gorp

1 1/2 c. flour	1 c. sugar
3/8 c. brown sugar	1 T. lemon juice
1/2 c. chopped nuts, optional	1 tsp. vanilla
3/4 c. margarine	1 pt. frozen strawberries <u>and</u>
2 egg whites, beaten	juice <u>or</u> raspberries
	1/2 pt. cream, whipped

Blend flour, brown sugar, nuts, and margarine like pie dough; put in 13 x 9 inch pan in 250° oven for one hour stirring occasionally to brown evenly. Cool.

In large mixing bowl, break partially frozen berries apart. Beat egg whites, sugar, lemon juice, vanilla, and berries for 20 minutes. (This will beat up to fill large mixing bowl.) Fold whipped cream into strawberry mixture. Use 1/2 of crumbs as base, cover with strawberry mixture, and top with crumbs. Freeze overnight. Serves 12 to 15.

RECIPE FOR MARRIAGE

Take two hearts
 (Yours and his will be splendid);
 Mix them slowly till well blended
 Pour in compliments like cream
 Arguments--remove and steam
 (Never stir them twice)
 Add private jokes and laughs for spice
 Stir in mutual dreams and wishes
 And sprinkle lavishly with kisses
 With just a pinch of salty tears
 This love should keep for years and years.

STRAWBERRY YUMMY

Elizabeth Ryken - Gladys Vander Molen

CRUST:

1 c. flour	1/2 c. butter
1/4 c. brown sugar	1/2 c. nuts

YUMMY:

1 c. sugar	10 oz. pkg. frozen strawberries,
2 egg whites	partially thawed
2 tsp. lemon juice	1 pkg. Dream Whip, whipped

Crust - Cut shortening into flour and sugar; add nuts. Spread on cookie sheet and bake at 350° for 8 minutes, stirring often. Put half of this crumb mixture in 9 x 13 inch pan.

Yummy - Put all ingredients except Dream Whip in large mixer bowl and blend at low speed. Beat on high for 10 to 15 minutes. (Should be lots of volume but quit beating before the mixture breaks down again.) Prepare Dream Whip as directed. Fold in strawberry mixture. Carefully spread on crust. Top with remaining crumbs. Cover and freeze.

VANILLA ICE CREAM DESSERT

Sylvia Nieuwsma

2 c. Rice Chex cereal, crush	2/3 c. brown sugar
1 c. coconut	1/3 c. melted butter
1/2 c. nuts	1/2 gal. vanilla ice cream

Mix all fine ingredients and press 1/2 of mixture in 9 x 12 inch pan. Spread ice cream over top and sprinkle remainder of mixture on top and freeze.

VELVETY LIME SQUARES

Rita Veenstra

1 (3 oz.) can flaked coconut	1 (6 oz.) can frozen limeade
1/2 c. vanilla wafer crumbs	concentrate
2 T. butter, melted	1 qt. plus 1 pt. vanilla ice
2 T. sugar	cream, soften (I use more)
2 (3 oz.) pkg. lime Jello	1/8 tsp. salt
2 c. boiling water	Few drops green food coloring
	Pecan halves

Toast 1/2 cup coconut in oven. Combine remaining coconut, crumbs, butter, sugar; press in 11x7x1 1/2 inch pan; bake at 375° for 6-7 minutes; cool. Dissolve Jello in boiling water. Add limeade, ice cream, salt; stir until dissolved. Add food coloring. Pour into crust. Top with toasted coconut, pecans. Freeze, then cover tightly. I also use lemon instead of lime.

PUDDINGS

BUTTERSCOTCH PUDDING

Joan Willemsen

3/4 c. flour
1 1/2 c. brown sugar

7 T. butter

Blend the above and add 3 1/3 cups milk. Then cook until thick, stirring. Pour small amount over 5 egg yolks (or 2 eggs). Stir well. Cook 10 minutes. Add 2 tsp. vanilla. Cool and pour in pie shell if used as a pie.

BUTTERMILK PUDDING

Joan Willemsen

2 c. buttermilk
1 egg

Pinch of salt
2 T. flour

Pour 1 1/2 cup buttermilk in a pan. Take the 1/2 cup and add the beaten egg, flour and salt. Mix this until smooth. Add to the cold 1 1/2 cups buttermilk. Stir well. Put on the stove, and stir until thick. Add sugar to taste (I use 1/2 cup).

CHOCOLATE PUDDING

Verla Van Vark

2 1/2 c. milk
2/3 c. sugar
1/2 sq. unsweetened chocolate

1 T. oleo
2 heaping T. cornstarch
1/3 c. milk

Heat on medium burner 2 1/2 cups milk, sugar, and chocolate. When milk is hot, add oleo and let melt. Mix cornstarch and 1/3 cup milk to make a smooth paste. Stir into hot mixture, first avoiding chocolate, then later combine. Stir continually from when milk starts to get hot so it won't stick.

PUMPKIN PUDDING

Norma Rozenboom

1 pkg. vanilla pudding, not instant
1 2/3 c. evaporated milk
1/3 c. water
1 c. drained pumpkin

1 tsp. pumpkin pie spice
2 T. brown sugar
2 T. molasses
1/2 tsp. vanilla

Combine all ingredients in a 2 quart pan; cook over low heat, stirring constantly, until thick and creamy. Pour into dessert dishes. When ready to serve, top with a dab of whipped cream and a pecan half.

RICE PUDDING

Elaine Vander Hart

Put 1/2 cup rice and one cup boiling water in large saucepan. Cover and simmer for 7 minutes; add 1/2 cup margarine, 1 teaspoon salt, 1 quart milk, and 1/2 cup raisins. Cover and simmer for 1 1/4 hours, stirring occasionally. Beat 3 eggs, 1/2 cup sugar and one teaspoon vanilla. Add to hot rice mixture and cook 5 minutes more. Serve hot or cold. Sprinkle with cinnamon and sugar.

SCRATCH CHOCOLATE PUDDING

Helen De Jong

2/3 c. sugar	3 c. milk
5 T. cornstarch	2 T. butter
3 T. cocoa	1 tsp. vanilla
1/8 tsp. salt	

Mix dry ingredients; gradually stir in milk. Bring to a boil over medium heat, stirring constantly. Remove from heat; stir in butter and vanilla. Serve warm or cold. Makes 6 servings. Can also be used as pie filling.

PIES

APPLE PIE (DOUBLE CRUST)

Sylvia Nieuwsma

4 c. apples, sliced	Dash of salt
1 c. sugar	Cinnamon
1 T. flour	

Cook until thick. Place into pie crust. Bake 20 minutes, 425° for 10 minutes and 350° for 10 minutes.

APPLE PIE

A First Grader

Cinnamon	Never any flour
Sometimes sugar	11 whole apples
Bake 12 minutes.	

When we give others a "piece of our mind,"
we have no "peace of mind" left.

BERRY CREAM PIE AND PARFAITS

Vera Franje

Toss two pints of fresh raspberries with one tablespoon sugar. In large bowl, prepare one package vanilla instant pudding according to directions, letting stand 5 minutes. Fold in one 9 ounce container of frozen whipped topping, thawed. Immediately add berries and gently swirl berries through mixture to marble. Spoon into 9 inch baked pie shell or into dessert dishes. Refrigerate.

BISHOPS CHOCOLATE PIE

Nancine Bruxvoort

1/2 lb. marshmallows 3/4 c. milk

1/2 bar German sweet chocolate

Melt in double boiler and cool.

1 c. cream, whipped 1/2 tsp. vanilla

Fold into marshmallow, chocolate mixture. Pour into graham cracker crust. Top with whipped cream and chocolate curls. Chill 3 hours.

BISHOPS CHOCOLATE PIE

Betty Veenstra

2 pkg. instant chocolate
pudding

1 c. cold milk

2 c. vanilla ice cream

Combine instant pudding and milk, using electric beater until mixture is smooth. Add ice cream until mixed well. Pour mixture into two graham cracker pie shells. Top with Cool Whip and chocolate shavings. Chill and serve.

BLUEBERRY CHIFFON PIE

Marie Blom

1 can blueberry pie filling

1 tsp. lemon juice

1 box lemon Jello

2 egg whites, beaten stiff

Heat pie filling. Stir in dry lemon Jello and lemon juice. When it starts to set, whip with beater. Gently fold in egg whites and turn into baked pie shell.

There is no solid basis for civilization
but in the Word of God.

BUTTERMILK PIE

Twila DeJong

- | | |
|---------------------|--|
| 1 1/2 c. buttermilk | 1/2 tsp. allspice |
| 1 c. sugar | 1 c. raisins |
| 2 eggs, separated | 2 T. cornstarch softened in 3 T. water |
| 1 tsp. cinnamon | |

9 inch baked and cooled pie crust

Put buttermilk, sugar, raisins, and spices in saucepan. Bring to a boil, add beaten egg yolks and cornstarch. Pour into baked pie shell and use egg whites for your favorite meringue recipe. As good as sour cream pie, but not as rich and heavy.

BUTTERSCOTCH PIE

Cathryn Van Wyk

- | | |
|--------------------|-----------------------------|
| 1/4 c. cornstarch | 3 T. butter |
| 1 c. brown sugar | 3 slightly beaten egg yolks |
| 1/4 tsp. salt | 1/2 tsp. vanilla |
| 2 c. milk, scalded | |

Mix cornstarch, brown sugar and salt; gradually add milk. Cook in a double boiler till thick, about 10 minutes, stirring constantly. Slowly add small amounts of hot mixture to egg yolks; stir in remaining hot mixture. Cook 5 minutes. Cool, add vanilla and butter. Pour into cooled baked shell and spread with meringue made of egg whites and 6 tablespoons sugar. Bake in moderate oven, 12 to 15 minutes.

CANDY BAR PIE

Adriana Roose

Melt together 21 large marshmallows or 2 cups of miniature marshmallows, 4 or 5 chocolate candy bars, with or without nuts and 1/2 cup milk. Let cool. Add one cup cream whipped, or use whipped topping. Pour into a graham cracker or other baked crust. Serve with a little more whipped topping.

CHERRY PIE

A First Grader

- | | |
|---------------------|-----------|
| 11 cherries | Add sugar |
| Bake one half hour. | |

The wages of sin never go unpaid.

CHOCOLATE MARSHMALLOW PIE

Marie Blom

1/2 lb. marshmallows	Graham cracker crust
1/2 bar German sweet chocolate	1/2 pt. whipped cream <u>or</u> 1 pkg.
3/4 c. milk	Dream Whip
	1/2 tsp. vanilla

Put marshmallows, chocolate, and milk in top of double boiler until it melts. Set aside to cool. When cool, add whipped cream and vanilla. Turn into crust. May be topped with chocolate curls or whipped topping around edges. Chill at least 2 hours.

CHOCOLATE PIE

Kathy Arkema

1 pt. vanilla ice cream	1 pkg. chocolate instant pudding
1 c. milk	1/4 tsp. Knox gelatin

Mix all ingredients together. Pour into a graham cracker crust.

CHOCOLATE CHEESE PIE

Ila Ozinga

1 (6 oz.) pkg. semi-sweet chocolate pieces	1 tsp. vanilla
1 (8 oz.) pkg. cream cheese, softened	2 eggs, separated
1/2 c. light brown sugar	1/4 c. brown sugar
1/8 tsp. salt	1 c. heavy cream <u>or</u> 1 envelope whipped topping

Melt chocolate over hot water. Cool about 10 minutes. Blend cheese, brown sugar, salt, and vanilla in bowl. Beat in egg yolks, 1 at a time. Beat in cooled chocolate mixture, blending well. Beat egg whites stiff but not dry. Gradually beat in 1/4 cup brown sugar. Beat till stiff and glossy. Fold chocolate mixture into beaten whites. Fold in whipped cream and pour into chilled graham cracker crust. Chill till firmly set before serving. If you don't have semi-sweet chocolate pieces, you can use 2 envelopes melted chocolate.

Pain is like a magnet--

it is sent to draw the soul closer to God.

CHOCOLATE CREAM PIE

Carmen Reitsma

CHOCOLATE SHELL:

- | | |
|----------------------|------------------------------|
| 1 c. chocolate chips | 1 1/2 c. finely chopped nuts |
| 1 T. shortening | |

FILLING:

- | | |
|---------------------------------------|---|
| 1 c. chocolate chips | 1 c. milk |
| 3 3/4 oz. box instant vanilla pudding | 1 c. heavy cream, whipped and sweetened |
| 1 c. sour cream | |

Shell - Melt chips and shortening, add nuts. Spread evenly on bottom and sides of 9 inch foil-lined pie plate. Chill about 1 hour till firm. Carefully lift out crust, peel off foil and replace shell into pie plate.

Filling - Melt chips. Set aside. In bowl, combine pudding mix, sour cream, and milk; mix. Beat in melted chocolate. Spread into shell. Chill 2 hours. Top with whipped cream.

CHOCOLATE PIE

Elizabeth Ryken

- | | |
|---|--|
| Baked pie shell or graham cracker crust | 2 eggs |
| 1/2 c. soft butter or margarine | 1 tsp. vanilla |
| 3/4 c. sugar | 2 T. finely cut pecans |
| 2 sq. melted chocolate, can use premelted | 1 c. whipping cream <u>or</u> Dream Whip |

Beat butter in bowl of mixer at low speed until smooth and creamy. Beat in sugar gradually until fluffy. Mix in chocolate and vanilla. Beat in eggs one at a time, beating 3-5 minutes after each addition. Spoon into cooled pie shell. Chill 2 hours or until firm. Top with whipped cream and sprinkle with pecans.

DANISH STRAWBERRY PIE

Lois Hoksbergen

- | | |
|--------------------------------------|----------------------------|
| 1 pkg. Danish strawberry dessert mix | 2 pts. whole berries |
| 1/2 c. sugar | Whipped cream, for topping |
| 1 1/2 c. water | 1 (9 inch) baked pie shell |

Mix the dessert mix with the sugar in cooking pan. Add the water. Boil one minute, stirring constantly. Let cool for 5 to 10 minutes. Put whole berries in crust and pour dessert mixture over. Refrigerate 4 to 5 hours and serve with whipped cream.

EASY APPLE PIE

Verla Van Vark

2 1/2 c. apples

1 T. flour

1/2 c. sugar

Steam apples with a little water. Add a big 1/2 cup sugar and flour. Let steam. Put in pie with double crust. Bake at 375° until light brown.

EASY COCONUT PIE

Sue Van Ee

1 baked pie shell

1 pkg. Dream Whip

1 pkg. instant vanilla pudding

2 c. milk

Coconut

Beat pudding, Dream Whip and milk together with mixer for 2 minutes. Add as much coconut as desired for pie. Pour into crust and top with whipped cream. Chill.

ELEGANT FRESH PEACH PIE

Stella Pothoven - Mrs. Gerrit A. De Jong

4 c. sliced raw peaches

1/2 c. water

1 c. sugar

3 T. cornstarch

Mash enough of the peaches to make one cup of pulp. Mix with the sugar, water, and cornstarch. Bring to a boil and cook over low heat, stirring, until clear. Cool slightly. Line baked pie shell with remaining peaches and spread cooked filling over top. Chill at least 2 hours. Serve with sweetened whipped cream or Cool Whip.

FAMOUS PUMPKIN PIE

Joan Willemsen

3 eggs, slightly beaten

1/2 c. brown sugar

1 1/2 c. pumpkin

1/2 c. white sugar

1/4 tsp. walnut flavoring

1/4 tsp. cloves

1/2 tsp. salt

1 c. Carnation evaporated milk

1 tsp. cinnamon

or light cream

1 c. whole milk

Mix pumpkin, cinnamon, cloves, salt, sugar, and flavorings. Add slightly beaten eggs. Scald the milk and add to pumpkin mixture. Preheat oven to 425° and bake for 20 minutes. Reduce heat to 350° and continue baking 40 to 45 minutes more until knife inserted into the pie halfway between side and center comes out clean.

Some people fall for everything and stand for nothing.

FRESH FRUIT PIE

Mrs. Donald Olivier

Mix and boil till thick:

1 1/2 c. water

3 level T. cornstarch

1 c. sugar

Add one 3 ounce package Jello and cool. Add fruit. Use flavor of Jello according to fresh fruit being used. Pour into crumb crust or baked pastry shell.

FRESH PEACH PIE

Carrie Bloem

CRUST:

1 c. flour

1 stick oleo

Press in pie plate or 8 inch square pan. Bake 15 minutes at 350°. Cool. Slice 2 cups fresh peaches onto crust.

SYRUP:

1 c. sugar

3 1/2 T. flour

1 c. water

2 T. white syrup

Bring to a boil and boil until thick. Then add 3 tablespoons orange or peach Jello (dry). Pour syrup over peaches and chill.

FRESH PEACH PIE

Pat Deur

Peel and slice 6 peaches into baked pie shell.

Boil:

1 c. sugar

1 c. water

2 T. cornstarch

When thick, remove from heat. Cool slightly and add 2 tablespoons peach Jello. Pour over peaches. Chill well and garnish with whipped cream. May substitute strawberries and strawberry Jello.

FRESH STRAWBERRY PIE

Kathleen Fopma

1 (9 inch) baked pie shell

5 T. cornstarch

1 to 1 1/2 c. fresh strawberries, crushed

3 T. water

Fresh strawberries to fill

1 1/2 c. sugar; 1/2 c. water

baked pie shell

Fill pie shell with fresh strawberries. Boil sugar, water, and crushed berries, 8-10 minutes, then add the cornstarch which has been mixed with the 3 tablespoons water. Cook until clear and thickened. Pour this over berries in shell. Chill.

FRESH STRAWBERRY PIE

Mrs. Case Jansen

3/4 c. sugar

3 T. strawberry Jello

2 T. cornstarch

1 c. boiling water

Bring to a boil and boil till clear. Put sliced strawberries in a baked pie shell. Pour liquid over berries. Refrigerate. Top with Cool Whip.

FRESH STRAWBERRY PIE

Donna Fynaardt

1 c. sugar

2 T. white corn syrup

1 c. water

3 T. dry strawberry gelatin

2 T. cornstarch

1 qt. fresh strawberries

Combine sugar, water, cornstarch, corn syrup. Cook until clear. Add gelatin and cool to room temperature. Pour over strawberries in baked shell. Chill. Serve with whipped cream or ice cream.

FRESH STRAWBERRY PIE

Mrs. Dennis Vos

1 c. sugar

3 T. cornstarch

1 c. water

2 c. whole strawberries

Cook sugar, water, cornstarch, until thick. Add red food color and let cool. Pour into pie crust. Top with strawberries and whipped cream.

FRESH STRAWBERRY PIE

Henrietta Veldhuizen

1 c. water

1/2 pkg. strawberry Jello

1 c. sugar

3 c. fresh strawberries

2 T. cornstarch

1 baked pie shell

Cook water, sugar and cornstarch until clear. Add Jello and cool. Add 3 cups of fresh strawberries and pour into baked pie shell. Serve with whipped cream.

INSTANT PUMPKIN PIE

Barbara Kopaska

2 (3 1/4 oz.) pkg. vanilla
instant pudding

1 1/2 tsp. pumpkin pie spice

1 1/2 c. milk

4 c. Cool Whip

16 oz. can pumpkin

1 baked pie shell

Add pudding to milk; mix slowly with electric mixer. Blend in pumpkin, spice, 2 cups Cool Whip. Pour in pie shell. Chill 4 hours. Garnish with remaining Cool Whip and pecans if desired.

LAZY PEACH PIE

Doris Nibbelink

1/2 stick oleo	1 tsp. almond flavoring
1 c. sugar	1/2 tsp. salt
1 c. flour	3/4 c. milk
3 tsp. baking powder	1 (No. 2 1/2) can sliced peaches
1/2 tsp. cinnamon	

Melt oleo in 9 x 13 inch pan. Mix dry ingredients with milk. Spread over melted oleo. Pour peaches and juice over all. Bake one hour at 350°. Serve warm with ice cream.

LEMON CHIFFON PIE

Sue Van Ee

1 can sweetened condensed milk	3 egg whites
1/3 c. Realemon	1/4 tsp. cream of tartar

Mix milk and Realemon. Beat egg whites and cream of tartar until stiff, but not dry. Fold into lemon mixture. Pour into graham cracker crust. Serve with dab of whipped cream.

LEMONG PIE

Leona Van Wyk

Make up one package My-T-Fine lemon pudding and pie filling, following box directions. While still warm, fold in small can of drained cocktail. Cool. Beat 2 egg whites until frothy. Then add 2 tablespoons sugar. Fold into filling. Pour into 9 inch baked shell. Chill. Beat 1/2 cup cream until stiff. Fold in 2 tablespoons sugar, 1 teaspoon vanilla. Spread over filling. Top with 1/2 cup shaved sweet chocolate.

LEMON PIE

Marie Vander Molen

1/3 c. lemon juice	4 T. cornstarch
1 1/2 c. water	3 eggs; put whites on top
1 1/4 c. sugar	

Cook water, lemon juice, sugar, and cornstarch till clear; add 3 egg yolks. Cook a little then add butter and lemon juice.

All that is necessary for evil to triumph is
for the Christian to do nothing.

LIGHT-AS-A-CLOUD PIE

Sara Bloem

- | | |
|----------------------------|--------------------------------|
| 1 pkg. vanilla pudding mix | 1 envelope whipped topping mix |
| 1 (3 oz.) pkg. lime Jello | 3 T. drained crushed pineapple |
| 2 1/4 c. water | 1 (9 inch) baked pastry shell |

Combine in saucepan pudding mix, Jello, and water. Cook and stir over medium heat until mixture is thick and clear. Remove from heat and chill till it begins to set. Prepare topping. Reserve a little for garnish. Add crushed pineapple and fold into gelatin mixture. Pile into shell. Chill till firm 3-4 hours. Serve with topping.

NORWEGIAN PIE

Elizabeth Ryken

Beat together one egg, 3/4 cup sugar, 1/2 teaspoon vanilla. Mix together 1/2 cup flour, 1 teaspoon baking powder, 1/4 teaspoon salt. Add to egg and sugar mixture and beat well. Add one heaping cup of chopped apples and 1/2 cup chopped nuts. Pour into a well greased 9 inch pie pan. Bake for 30 minutes at 350° (in a glass pie plate, bake at 325°). Cool. When ready to serve, top with whipped cream or whipped topping to which has been added one small can well drained crushed pineapple. This can be made the day before and refrigerated until ready for serving.

PEACH CRUMBLE PIE

Margy Fynaardt - Carol Fynaardt
Lois Klyn

- | | |
|-----------------------------|-------------------|
| Unbaked 9 inch pastry crust | 3-5 fresh peaches |
|-----------------------------|-------------------|

Crumble recipe - Mix until crumbly one cup white sugar, 1/2 cup flour, 1/4 cup melted butter and pinch of salt. Slice 3-5 fresh peaches. Alternate layers of fresh peaches and crumbles until pan is filled. Top with crumbles. Bake in moderate oven until peaches and crust are done, 45 to 60 minutes. Unbaked, pie freezes well.

PINEAPPLE RHUBARB PIE

Iris Vander Wal

- | | |
|--------------------------------|-----------------------------|
| 3 1/2 c. diced rhubarb | 1/3 c. flour |
| 1 c. drained crushed pineapple | 1/2 tsp. salt |
| 1 1/4 c. sugar | 1/4 tsp. cinnamon, optional |

Combine rhubarb and pineapple; combine remaining ingredients and mix with the fruits. Pour into a pastry lined pie plate. Dot with butter and top with crust. Bake at 425° for 20 minutes, then at 375° for 30 minutes.

PECAN PIE

Mrs. Dennis Vos

- | | |
|------------------|------------------|
| 1 c. white sugar | 1 c. white syrup |
| 1 c. pecans | 2 eggs |
| 1/8 lb. butter | 1/4 tsp. salt |

Cream butter, sugar; add salt and well beaten eggs, syrup, and nuts. Mix well. Bake in raw shell, 1 hour at 350°.

PINEAPPLE CREAM PIE

Dorothy Van Kooten

- | | |
|---------------------------|-----------------------------|
| 1 c. sugar | 1 can drained No. 2 crushed |
| 1/2 c. pineapple juice | pineapple |
| 4 egg yolks | 4 egg whites |
| 2 tsp. unflavored gelatin | 1/4 c. sugar |
| 2 T. cold water | |

Cook sugar, pineapple juice, and egg yolks over LOW heat until sugar is dissolved and custard coats the spoon. Stir continually; do not boil! Combine the gelatin with cold water. Add gelatin mixture to hot custard. Keep over low heat. Stir until completely melted. Then blend pineapple into custard. Beat stiff the egg whites, add 1/4 cup sugar. Pour egg whites all at once onto hot custard and fold over and over. Pour into graham cracker crust and chill until stiff.

PUMPKIN CHIFFON PIE

Iris Vander Hart

- | | |
|-------------------------|-----------------------------|
| 3 egg yolks | 1/2 tsp. nutmeg |
| 1/2 c. sugar | 1 T. unflavored gelatin |
| 1 1/4 c. canned pumpkin | 1/4 c. cold water |
| 1/2 c. milk | 3 stiffly beaten egg whites |
| 1/2 tsp. salt | 1/2 c. sugar |
| 1/2 tsp. ginger | 1 pastry shell, baked |
| 1/2 tsp. cinnamon | |

Beat egg yolks and 1/2 cup sugar till thick. Add pumpkin, milk, salt, and spices. Cook in double boiler, until thick. Add gelatin softened in cold water, stir until dissolved. Add egg whites beaten with remaining 1/2 cup sugar. Pour into baked shell and chill. Top with sweetened whipped cream.

God has you in His plans;
do you have Him in yours?

PUMPKIN PIE

Rita Veenstra

1 1/4 c. pumpkin	1/2 tsp. nutmeg
3/4 c. sugar	1 T. sorghum
1 T. flour	1 T. butter, melted
1/2 tsp. salt	2 eggs, beaten
1/2 tsp. ginger	1 1/4 c. milk
1 tsp. cinnamon	1 pinch of cloves

Mix all ingredients and stir well. Put in unbaked crust and bake in 425° for 10 minutes. Then turn oven to 350° and bake for 50 minutes or until done.

PUMPKIN PIE

Donna Van Wyk

1 c. pumpkin	1/2 tsp. cloves
1 c. cream	1/2 tsp. allspice
1 c. sugar	1 tsp. cinnamon
2 eggs, beaten	

Mix above ingredients together. Pour in an unbaked pie shell. Bake one hour at 350°.

PUMPKIN PIE

Shelley Buhrow

1 (16 oz.) can Libby's pumpkin	1 egg
1/2 tsp. allspice	1 c. sugar (1/2 brown packed, 1/2 white)
1 tsp. cinnamon	1 tsp. salt
1 c. milk	

Stir together; pour into unbaked pie shell. Bake 10 minutes at 450° then 30 to 50 minutes at 350° until knife inserted in center comes out clean.

PIES

Once upon a time I planned to be
 An artist or celebrity.
 A song I thought to write one day,
 And all the world would homage pay.
 I longed to write a noted book.
 But what I did was - learn to cook.
 For life with simple task is filled
 And I have done not what I willed.
 Yet when I see boys' hungry eyes
 I'm glad I made a good apple pie!

PUMPKIN PIE FILLING FOR TWO PIES

Johanna Hoksbergen

- | | |
|-------------------------------------|--------------------------|
| 1 (No. 2 1/2) can Del Monte pumpkin | 2 level tsp. salt |
| 4 eggs | 2 tsp. pumpkin spice |
| 2 tsp. cornstarch | 2 c. milk, make milk hot |
| | 2 c. sugar |

Mix cornstarch, spices, and sugar and add eggs. Last of all put in pumpkin. Put in hot oven to set crust, then bake in slow oven until done.

PUMPKIN PIE

Mrs. Gerrit A. DeJong

- | | |
|---------------------------|-------------------------|
| 3 c. Kellogg's cornflakes | 1/2 c. brown sugar |
| 3/4 c. whole pitted dates | 1/8 tsp. salt |
| 1/4 c. margarine | 1 tsp. cinnamon |
| 1/4 c. water | 1/8 tsp. cloves |
| 1/3 c. chopped nuts | 1/4 tsp. nutmeg |
| 1 T. granulated sugar | 1 qt. vanilla ice cream |
| 1 c. cooked pumpkin | |

Cook dates and water over low heat and stir in margarine. Remove from heat, add crushed cornflakes and sugar and nuts. Press into 9 inch pie plate and chill. Mix well pumpkin, sugar, salt and spices. Add ice cream. Pour into crust and freeze 3 hours.

QUICK NO ROLL CHERRY PIE

Wilma Terpstra

- | | |
|--------------------------|--------------|
| 1/2 c. oleo | 1 egg |
| 1 T. sugar | 1/2 c. sugar |
| 1 c. flour | 1/4 c. flour |
| 1 can cherry pie filling | 1/4 c. milk |

In 9 inch pie pan, melt oleo. Add one tablespoon sugar and 1 cup flour. Mix with fork and press to bottom and sides of pie pan. Pour pie filling over crust. In a small bowl, beat other four ingredients. Pour over pie filling. Bake at 350° for 60 minutes.

Heaven's dividends will far outweigh
earth's difficulties.

RAISIN PIE

Stella Pothoven

- | | |
|-------------------------|--|
| 1 c. raisins | 1/8 tsp. salt |
| 3/4 to 1 c. brown sugar | 3 egg yolks |
| 2 c. water | 1 tsp. vanilla |
| 2 T. flour | 1/2 c. light cream <u>or</u> half and half |
| 1 tsp. cornstarch | |

Cook raisins and brown sugar in water until raisins are done. Then add remaining ingredients and cook until thick. Cool slightly and pour in baked pie shell and top with meringue made of 3 egg whites, 6 tablespoons sugar, and 1/2 teaspoon baking powder.

RHUBARB CREME PIE

Carrie Bloem

- | | |
|-------------------------------|------------------|
| 1 unbaked deep dish pie shell | 3 c. cut rhubarb |
| Put rhubarb in shell. | |
| Blend and pour over rhubarb: | |
| 1 beaten egg | 3 T. tapioca |
| 1 1/2 c. sugar | 1 c. sour cream |
| Dash of salt | |

Bake 15 minutes at 450° and 35 to 45 minutes at 350° until slightly browned.

RHUBARB-ORANGE CREAM PIE

Christine Van Ee

- | | |
|--|--|
| 1 unbaked 9 inch pie shell with high rim | 3 T. frozen orange juice concentrate |
| 3 eggs, separated | 1/4 c. flour |
| 1 1/4 c. sugar | 1/4 tsp. salt |
| 1/4 c. soft butter <u>or</u> margarine | 2 1/2 c. rhubarb, cut in 1/2 inch pieces |
| | 1/3 c. chopped pecans |

Beat egg whites until stiff. Add 1/4 cup sugar gradually, beating well after each addition. Add butter and orange juice to egg yolks; beat thoroughly. Add remaining one cup sugar, flour, and salt. Beat well. Add rhubarb and stir well. Gently fold in meringue. Pour into pastry shell. Sprinkle with nuts. Bake on bottom rack in moderate oven, 375°, for 15 minutes. Reduce heat to 325° and bake 45 to 50 minutes more.

It is only the fear of God that can deliver us from the fear of men.

SOUR CREAM APPLE PIE

Twila DeJong

Unbaked 9 inch pie shell
 2 T. flour
 1/8 tsp. salt
 3/4 c. sugar
 1 egg

1 c. dairy sour cream
 1 tsp. vanilla
 1/4 tsp. nutmeg
 3 c. sliced, peeled apples

NUT TOPPING:

1/4 c. sugar
 1/4 c. flour
 3/4 tsp. cinnamon

1/4 c. chopped nuts
 1/4 c. softened butter

Combine flour, salt, sugar, egg, sour cream, vanilla, and nutmeg; beat well. Stir in apples. Pour into pie shell and bake at 400° for 15 minutes. Reduce oven to 350° and bake 30 minutes longer. Remove from oven; sprinkle with nut topping which has been mixed till crumbly. Return to oven 10 minutes longer.

SOUR CREAM COCONUT CHIFFON PIE

Lois DeNooy

1 c. whipping cream
 1 c. milk
 1 c. powdered sugar

3 3/4 oz. pkg. instant coconut
 cream pudding
 1 c. sour cream
 9 inch baked pie shell

Beat cream in chilled bowl until stiff peaks form. In another bowl combine milk, sugar, and pudding; mix well. Fold in sour cream and whipped cream. Pour into baked pie shell. Chill two to four hours before serving.

SOUR CREAM RAISIN PIE

Tena Westercamp

1 c. raisins
 2 pkg. instant vanilla
 pudding mix

3 c. milk
 3 c. commercial sour cream
 1/2 tsp. cinnamon

Cover raisins with water and simmer until tender. Drain and cool. Combine pudding mix and milk. Blend until it begins to thicken. Add sour cream and blend. Add cinnamon and raisins. Pour into baked pie shell. Top with lots of sweetened whipped cream.

SOUR CREAM RAISIN PIE

Carol Fynaardt

1 1/2 c. raisins	3 egg yolks
1 1/2 c. water	1/2 c. milk
1/4 tsp. salt	1/2 c. dairy sour cream
1/2 c. sugar	1/2 tsp. cinnamon
3 T. flour	

Simmer raisins in water until tender. Combine sugar, salt, and flour. Beat egg yolks slightly with milk and add to sugar mixture. Add to raisins, stirring constantly. Cook and stir over medium heat until thick, 5 minutes. Remove from heat, add sour cream and pour into baked pie shell. Top with meringue made from 3 egg whites and 6 tablespoons sugar. Bake at 400° for 5 minutes.

SOUR CREAM RHUBARB PIE

Sara Bloem

1 (10 inch) unbaked pastry shell	1 1/2 c. sugar
3 c. finely chopped rhubarb	Dash of salt
1 egg, slightly beaten	3 T. minute tapioca
	1 c. sour cream

Place rhubarb in pie shell. Thoroughly blend remaining ingredients. Pour over rhubarb. Top may be sprinkled with cinnamon. Bake in preheated 450° oven 15 minutes. Reduce heat to 350° and bake for 40 minutes or until filling is firm and lightly browned.

SOUTHERN PEACH PIE

Mrs. Case Jansen

6 c. sliced raw peaches	3/4 c. or more sugar
3 T. minute tapioca	3/4 tsp. lemon juice

CRUST:

3/4 c. flour	6 T. oleo
1/2 c. brown sugar	3/4 c. pecans

Mix filling ingredients and set aside for 15 minutes. Mix crust ingredients. Press in pan. Pour in filling and top with crumbs. Leave some for top. Bake 10 minutes at 450° then 45 minutes at 350°.

Swallow your pride occasionally.
It's non-fattening.

STRAWBERRY GLAZE PIE

Marie Blom

Dissolve one 3 ounce package strawberry Jello in one cup hot water. Chill until slightly thickened. Arrange one quart of hulled fresh whole strawberries in pie crust (baked). Spoon Jello over berries. Chill until firm. Garnish with one cup whipped topping.

STRAWBERRY PARTY PIE

Leona Van Wyk

1 (10 oz.) pkg. frozen
strawberries

1 pt. vanilla ice cream
1 (3 oz.) box strawberry Jello

Drain strawberries. Add water to juice to make 1 1/2 cups. Heat to boiling. Dissolve Jello in hot liquid. Add ice cream; stir till melted. Chill till thick, not set. Add berries. Put in 8 inch baked pie shell. Chill till firm.

VELVETY CUSTARD PIE

Marie Vander Molen

4 eggs, slightly beaten
1/2 c. sugar
1/4 tsp. salt
1 tsp. vanilla

2 1/2 c. milk, scalded
1 (9 inch) pastry shell; roll
dough to little less 1/8 inch
thick

Thoroughly mix eggs, sugar, salt, and vanilla. Slowly stir in hot milk. At once pour in unbaked pastry shell. Dash top with nutmeg. Bake in very hot oven, 475°, for 5 minutes. Reduce heat to 425° and bake 10 minutes longer or until knife inserted halfway between center and edge comes out clean. Cool on rack.

WHIPPED PUMPKIN PIE

Leona Van Wyk

1 pkg. (1 1/2 oz.) Dream Whip
1 box vanilla instant pudding
1 c. pumpkin
2/3 c. milk

1/4 tsp. nutmeg
1/4 tsp. cinnamon
1/4 tsp. ginger
Pinch of salt

Whip Dream Whip as directed on box. Add remaining ingredients. Mix. Put in baked pie shell. Cool in refrigerator.

The fact that silence is golden
may explain why there is so little
of it.

YAM YUMMY PIE

Mrs. Dennis Vos

2/3 c. evaporated milk	1/2 c. brown sugar
1 c. 3-minute oats	2 T. butter
2 1/4 c. cooked, mashed yams	1 egg
1 c. drained crushed pineapple	1 tsp. vanilla

Pour milk over oats; let stand 5 minutes. Blend very well with remaining ingredients. Pour into a greased 1 1/2 quart dish. Bake 30 minutes at 400°.

VARIATION: 1/2 cup Marshmallow Creme swirled through it. Sweet potatoes may be substituted for yams.

PIE CRUSTS

EASY PIE CRUST

Doris Nibbelink

1 stick margarine, firm	1/4 tsp. salt
1 c. flour, may need little more	1/4 c. milk
	1/2 tsp. baking powder

Cut margarine into dry ingredients as usual. Add slight 1/4 cup of milk. Knead lightly. Roll out on floured board. This makes a 2 crust 9 inch pie, and is great for those on low-fat diets.

FLOUR TORTILLAS

Shelley Buhrow

2 c. flour	1 T. Crisco
1 tsp. salt	1/2 to 3/4 c. lukewarm water
1 tsp. baking powder	

Mix flour, salt, baking powder. Cut in Crisco until like cornmeal. Add water until you can gather into a ball. Let dough rest 15 minutes. Shape into balls, 12. Roll each out on floured board to about 6 to 8 inches. Fry in ungreased skillet till slightly browned.

"MAZOLA" OLEO PIE CRUST

Stella Pothoven

1 1/3 c. flour	1/2 c. Mazola oleo
1/3 tsp. salt	4 T. cold water

Cream the oleo with one half of the flour until smooth and creamy. Add rest of flour; when crumbly add the water. Makes one double crust pie.

A perfect wife is one who doesn't expect a perfect husband.

NEVER FAIL FLAKY PIE CRUST

Leona Van Wyk

1/2 c. lard
1/2 tsp. salt

1 1/2 c. flour
4 or 5 T. water

Mix altogether except 1/2 cup flour. Roll mixture into the last 1/2 cup flour.

PIE CRUST

Bonnie Roose

2 c. flour
1 tsp. salt

1 c. lard or shortening
1/2 c. ice water

Mix flour, salt, and lard. Gradually add ice water. Refrigerate.

PIE CRUST

Helen Roose

1 c. lard
1/2 c. water

1/2 tsp. salt
3 c. flour

Put lard, water, salt, and 1/2 cup flour into bowl. Beat well with mixer. Then add rest of flour and stir till mixed good. Roll out size desired.

NEVER FAIL PIE CRUST

Carol Fynaardt - Verla Van Vark
Marie Vander Molen - Joan Willemsen

3 c. flour
1 1/2 tsp. salt
1 c. lard, cold

1 egg
1 tsp. vinegar
5 T. cold water

Combine flour and salt in large mixing bowl. Cut in lard with fork or pastry blender until the size of peas. Beat egg until light, add water and vinegar and mix well. Sprinkle liquid into flour mixture and mix lightly with a fork until flour is moistened. Continue mixing until the dough nearly cleans the sides of the bowl. Roll out on floured area. Makes 2 large or 3 small pie crusts. Bake 10 to 15 minutes at 450° for shells.

NO ROLL PIE CRUST

Mary Ann Olivier

1 1/2 c. flour
2 T. milk
1/2 c. cooking oil

1/2 tsp. salt
2 T. sugar

Mix together and press in a 9 inch pie pan. Bake 12 to 15 minutes at 400°.

PIE CRUST

Mrs. Gerrit A. DeJong

1 stick Mazola margarine

Pinch of salt

1 c. flour

1/4 c. milk, scant

Mix in usual way, bake at 350°. Makes one pie crust, triple for 2 double crust pies.

PIE CRUST

Mrs. Gerrit A. DeJong

1 1/4 c. flour

1/2 c. Mazola oil

1 1/2 T. sugar

2 T. milk

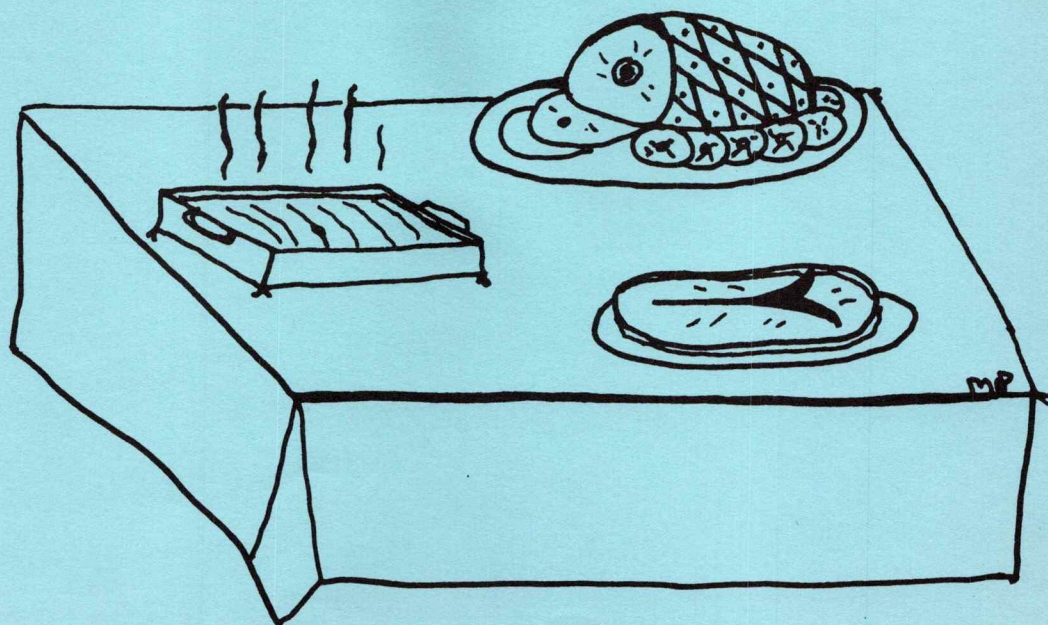
1/2 tsp. salt

Mix together flour, sugar, and salt; then add oil and milk putting milk in oil before adding to the dry ingredients. Mix together and press into pie plate. Bake at 350° for 20 minutes.

Oh, weary mothers mixing dough,
 Don't you wish that food would grow?
 Your lips would smile, I know, to see
 A cookie bush or a pancake tree.

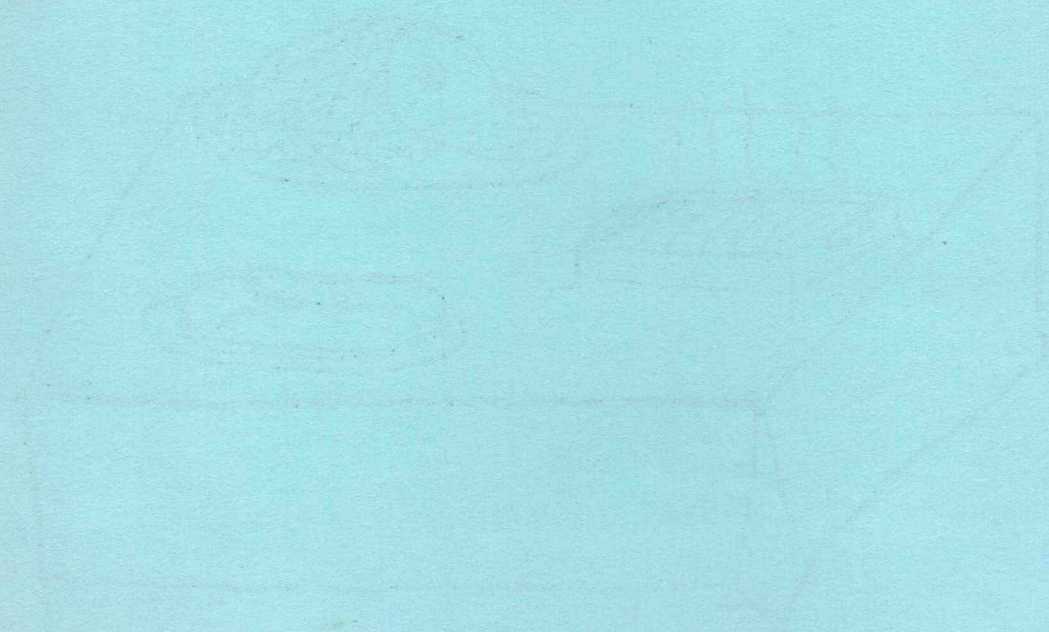
MAIN

DISHES



MAIN

Drawings



BEEF - PORK

GLAZE FOR HAM

Lois Hoksbergen

- | | |
|-----------------------------|--------------------------|
| 2 slices ham, 1 inch thick; | 1/2 c. brown sugar |
| canned ham, sliced through | 3/4 tsp. dry mustard |
| sideways | 1/4 tsp. ground allspice |

Cut 1/4 inch deep diamond wedges on top of each slice. Mix the brown sugar, mustard and allspice with enough peach syrup, 1 tablespoon, to make a paste. Spread over ham. Bake uncovered 30 minutes at 325°. Heat one 16 ounce can peach halves, drained, in 2 tablespoons brown sugar and 2 tablespoons oleo. Garnish with the peaches and parsley or celery leaves on platter. Cut ham in serving size pieces.

SPAGHETTI SAUCE

Bonnie Roose

- | | |
|---------------------|------------------------|
| 1 chopped onion | 1/2 tsp. chili powder |
| 2 T. oil | 1/4 tsp. Tabasco sauce |
| 1 1/2 lb. hamburger | 2 T. brown sugar |
| 2 cans tomato soup | 1 tsp. mustard |
| 1/2 can water | 2 T. ketchup |

Brown onion in oil. Add hamburger and brown. Add soup, water, chili powder, and Tabasco sauce. Simmer one hour. Then add remaining ingredients and simmer another 10 minutes.

THE GUESSING COOK

She guessed the pepper - the soup was too hot.
 She guessed the water - it dried in the pot.
 She guessed the salt - and what do you think;
 All day long she did nothing but drink.

She guessed the sugar -- the sauce was too sweet,
 And by her guessing -- she spoiled the meat.
 What is the moral? Tis easy to see,
 A good cook measures and weighs to a "T".

ACORN SQUASH DINNER

Mrs. Steve Vos

3 acorn squash	2 T. grated onion
2 lb. hamburger	1 T. Worcestershire sauce
2 eggs, slightly beaten	1/2 c. Minute Rice
2 T. lemon juice	1/2 c. tomato sauce
2 T. brown sugar	2 1/2 tsp. prepared mustard
1 tsp. salt	1/3 c. brown sugar
1/8 tsp. pepper	2 T. lemon juice
	1/2 tsp. salt

Wash squash. Cut in half lengthwise. Remove all seeds, then place, cut side down, in greased baking pan. Bake for 30 minutes at 375°.

In a bowl, combine next 9 ingredients. In another bowl, combine tomato sauce, brown sugar, lemon juice, mustard and salt.

When the squash halves have baked for 30 minutes, remove from the oven and turn them over so the cut side is up. Heap some of the meat mixture lightly into each half, then return to the oven and bake for another 40 minutes. Baste them every 10 minutes with a little of the tomato sauce mixture.

APPLESAUCE BEEF LOAF

Twila DeJong

1 c. soft bread crumbs	1/4 c. celery (finely chopped)
1/2 c. applesauce	1 tsp. dry mustard
1 lb. ground beef; 1 T. onion	1/2 tsp. salt
1 slightly beaten egg	Dash of pepper

SAUCE:

1/2 c. applesauce	1 1/2 tsp. vinegar
1 T. brown sugar	1/2 tsp. dry mustard

Combine bread crumbs and applesauce, add raw ground beef, egg, celery, onion, mustard, salt, and pepper. Blend well. Put in a greased 10 x 6 inch loaf pan. Make depressions in top of meat by using the back of a spoon. Combine sauce ingredients and put in the depressions. Bake at 350° for one hour.

If you must strain your eyes,
do it looking on the bright side.

BACON-WRAPPED BEEF PATTIES

Su Bokhoven

- | | |
|--|---------------------------|
| 2 lb. ground beef | 2 T. Parmesan cheese |
| 1 c. shredded cheese, American
or Cheddar | 2 T. Worcestershire sauce |
| 1/2 c. chopped onion | 1 tsp. salt |
| 1/4 c. ketchup | 1/4 tsp. pepper |
| | 2 eggs |

Combine all ingredients and mix well. Form into patties and wrap each patty with a strip of bacon. Secure the bacon ends with a toothpick. Place on broiler rack and broil. This can also be made into a roll, wrapped with bacon and baked whole. Bake at 375° for 40 minutes.

BAKED LASAGNE

Phyllis Nibbelink

- | | |
|-----------------------------|---|
| 1 lb. ground beef | 1 lb. mozzarella cheese, sliced
thin |
| 1 clove garlic, minced | 3 c. cream-style cottage cheese |
| 1 T. parsley flakes | 2 beaten eggs |
| 1 T. basil | 1 tsp. salt |
| 1 1/2 tsp. salt | 1/2 tsp. pepper |
| 1 lb. can tomatoes, 2 c. | 2 T. parsley flakes |
| 2 (6 oz.) cans tomato paste | 1/2 c. grated Parmesan cheese |
| 10 oz. lasagna noodles | |

Brown meat; drain off fat. Add next 6 ingredients. Simmer uncovered 30 minutes to blend flavors, stirring occasionally.

Cook noodles in boiling salted water till tender; drain. Rinse in cold water.

Meanwhile combine cottage cheese with eggs, seasonings, and Parmesan cheese. Place half the noodles in 13 x 9 x 2 inch baking dish; spread half the cottage cheese mixture over noodles, then half the mozzarella cheese and half the meat sauce. Repeat layers. Bake at 375° for 30 minutes. Let stand 15 minutes before cutting into squares, so filling can set slightly.

BAKED STEAK

Doris Nibbelink

- | | |
|--|-----------------------|
| 2 lb. round steak, cut in
pieces; flour | 1/2 c. water |
| 1 can tomato soup | 1 tsp. mustard |
| 1/2 pkg. dry onion soup mix | 1/4 tsp. chili powder |
| | 1 T. brown sugar |

Roll steak in flour. Place in flat baking dish. Mix remaining ingredients. Heat together and pour over steak. Cover and bake at 300° for 2 1/2 hours.

BAR-B-Q CUPS

Marie Bokhoven

- | | |
|-----------------------|-----------------------------------|
| 3/4 lb. hamburger | 2 T. brown sugar |
| 1/2 c. barbecue sauce | 1 can biscuits |
| 1 T. onion | 3/4 c. shredded mozzarella cheese |

Brown hamburger and onion; drain. Add barbecue sauce and brown sugar. Separate biscuits, and place in ungreased muffin cups. Press dough up sides of cups. Spoon meat into cups. Top each with cheese. Bake 10 to 12 minutes at 400°.

BARBECUED BEEF

Irene Bennink

- | | |
|--------------------------------------|---------------------|
| 3-4 lb. roast, cooked and
chopped | 1 1/2 c. catsup |
| 1/2 c. chopped onion | 3/4 c. brown sugar |
| 1 c. chopped celery | 1/2 tsp. salt |
| | 1 c. water or broth |

Simmer 1 1/2 hours. Good for hot sandwiches, or just as a main course with potatoes. Could easily split this recipe in half.

BARBECUED BEEF OR PORK

Debra Bruxvoort

- | | |
|---|----------------------------------|
| 4 lb. pot roast or any meat
that tends to be tough | 2 T. brown sugar |
| 1 can tomato soup | 1/2 tsp. dry mustard |
| 1 small bottle catsup | 1 medium chopped onion |
| 1/2 c. water | Celery, as desired |
| 2 T. lemon juice | Bay leaves as desired |
| 2 T. Worcestershire sauce | Salt <u>and</u> pepper, to taste |

Cut up the meat into cubes trimming away most of the **gristle**. Put meat and ingredients into a crock pot and cook on low for 8 hours. Or in regular pan simmer 1 1/2 hours. Serve on buns or as a meat dish. Freezes well.

BARBECUE BRISKET

Donna Fynaardt

- | | |
|----------------------|------------------------|
| 3-4 lb. beef brisket | 1 T. prepared mustard |
| 1 c. catsup | 1 tsp. salt |
| 1 c. water | 2 onions, chopped fine |
| 1/4 c. vinegar | 2 T. chopped celery |
| 1 T. sugar | Dash of pepper |

Place brisket in casserole. Mix remaining ingredients; pour over meat. Bake in 350° oven one hour per pound or until tender. 4 to 5 servings.

BARBECUED MEATBALLS

Betty Veenstra

- | | |
|---|------------------------|
| 2 lb. hamburger | 1 tsp. minced onion |
| 3/4 oatmeal | Salt <u>and</u> pepper |
| 1 c. condensed milk (one 14 oz.
can Eagle Brand condensed) | |

SAUCE:

- | | |
|---------------------------|-------------------------|
| 2 T. Worcestershire sauce | 1 can tomato sauce |
| 2 T. vinegar | 1 c. water |
| 4 T. sugar | Minced or chopped onion |
| 1 c. catsup | |

Form hamburger, oatmeal, milk, onion and seasonings into balls and put in pan. (Half of the batch can be frozen for later use.) Mix together the ingredients for the sauce and cover meatballs. Bake at 350° for 1 1/2 hours.

BARBECUED MEATBALLS AND BEANS

Iris Vander Wal

- | | |
|---------------------|--------------------------|
| 1 1/2 lb. hamburger | 1/4 tsp. onion salt |
| 1 tsp. salt | 1/4 tsp. celery salt |
| 1/4 tsp. pepper | 1/3 c. fine bread crumbs |
| 1 beaten egg | |

SAUCE:

- | | |
|------------------|-----------------------------|
| 1/2 c. catsup | 2 T. vinegar |
| 2 T. brown sugar | 1 tsp. Worcestershire sauce |

Mix together meat ingredients. Form into balls and brown. Put one large can or two 16 ounce cans pork and beans into a greased casserole. Place the browned meatballs on top and cover with the sauce. Cover and bake 30 minutes at 350°. Uncover and bake 40 minutes longer.

BARBECUED PORK CHOPS

Mrs. Wynne Veenstra

- | | |
|--------------------|-----------------|
| 8 lean pork chops | 1/2 tsp. nutmeg |
| 1/2 c. catsup | 1/3 c. vinegar |
| 1 tsp. salt | 1 c. water |
| 1 tsp. celery seed | 1 bay leaf |

Brown chops in hot fat. Pour over combined remaining ingredients. Cover and bake in moderate oven, 325°, 1 1/2 hours. Serves 8.

Prayer changes things. Prayer changes you!

BARBECUED PORK CHOPS

Donna Vernoooy

QUICK BARBECUE SAUCE:

1/3 c. chopped onion
 1 c. catsup
 1/2 c. water
 2 tsp. prepared mustard
 1/2 tsp. pepper

3 T. oleo
 1/3 c. vinegar or lemon juice
 2 T. brown sugar
 1 T. Worcestershire sauce
 Salt, to taste

Slowly cook onion in oleo in a saucepan until onion is tender. Add remaining ingredients. Cover and simmer 15 minutes. Brown pork chops in skillet sprinkle with salt and pepper. Put in baking dish and add sauce. Bake at 350° for 45 minutes.

BARBECUED RIBS

Vera Franje

1 T. onion soup mix
 2 T. salad oil
 1/2 c. molasses
 1 c. ketchup
 1/2 c. water

1/4 c. Worcestershire sauce
 1/4 c. prepared mustard
 1 T. salt
 3 lb. short ribs

Combine ingredients, except ribs. Cook 10 minutes. Divide ribs for serving. Brush pieces with sauce; put in shallow pan. Bake in moderate oven, 350°, for 1 1/2 to 2 hours or until tender. Brush sauce on ribs every half hour and turn.

BARLEY CASSEROLE

Mrs. Harold L. Vander Hart

1 1/2 lb. hamburger
 1 large onion
 1 c. chopped celery
 Green pepper

3/4 c. instant barley
 1 can tomato soup
 1 can cream of mushroom soup
 1 pkg. frozen peas

Brown hamburger and onion. Add celery and pepper. Add remaining ingredients, combine and put into baking dish. Bake at 325° for one hour.

He who looses money looses much;
 He who looses a friend looses more,
 But he who looses faith looses all.

BEEF AND BISCUIT CASSEROLE

Bernice Van Gorp

- | | |
|-----------------------------|---------------------------------|
| 1 1/4 lb. hamburger | 1/2 tsp. garlic salt |
| 1/4 c. chopped green pepper | 1 1/2 c. sharp, shredded cheese |
| 1/2 c. chopped onion | 1/2 c. sour cream |
| 2 tsp. chili powder | 1 egg, beaten |
| 8 oz. tomato sauce | 1 can (8 oz.) biscuits |

Brown hamburger, onion, and green pepper in large frying pan and drain. Add tomato sauce, chili powder and garlic salt and simmer. Combine 1/2 cup cheese (save rest for topping), sour cream, and egg; mix well. Remove meat from heat and stir in sour cream-egg mixture. Pour into casserole and put biscuits, separated on top. Sprinkle rest of cheese over biscuits. Bake at 375° for 25 to 30 minutes or until a golden brown.

BEEF-BURGERS

Irene Bennink

- | | |
|------------------|--------------------------|
| 1 lb. hamburger | 1 can chicken gumbo soup |
| 1 onion, chopped | 1/2 tsp. salt |
| 2 T. mustard | 1/2 tsp. pepper |
| 2 T. catsup | |

Brown hamburger and onion. Add other ingredients. Simmer 1/2 hour. Serves 12.

BEEF CASSEROLE

Marie Bokhoven

- | | |
|-------------------------------|-------------------------------|
| 1 lb. ground beef | 1 tsp. minced onion |
| 1 tsp. salt | 1 can refrigerated biscuits |
| 1 (16 oz.) can pork and beans | 1 c. shredded cheese, Cracker |
| 2 T. brown sugar | Barrel or Cheddar |

Preheat oven to 375°. Brown hamburger. Stir in next four ingredients. Heat until bubbly and pour in a 2 quart casserole. Cut biscuits in half and place on top. Sprinkle with cheese. Bake for 25 to 30 minutes.

Be cheerful. Of all the things you wear,
your expression is the most important.

BOLOGNA

Elizabeth Ryken

- | | |
|---------------------------|--------------------------------|
| 2 lb. ground beef | 3 T. Morton's tenderizing salt |
| 1/4 tsp. onion salt | 2 T. liquid smoke |
| 1/4 tsp. garlic, optional | 1 c. water |
| 1/4 tsp. mustard seed | |

Mix, wrap in foil, shiny side to the meat. Refrigerate 24 hours. Bake in pan, put a rack in the pan and put the meat on that. Put water in pan. Punch holes in bottom of foil when you bake it. Bake at 325° for 1 1/2 hours.

BOLOGNA

Grace Van Wyk

- | | |
|------------------|----------------------|
| 2 lb. hamburger | 2 T. liquid smoke |
| 1 c. water | 1/8 tsp. garlic salt |
| 3 T. curing salt | 1/8 tsp. onion salt |

Mix all ingredients and shape into a roll. Refrigerate 24 hours. Slash bottom of foil before baking to permit fat to drain. Place on a rack in a pan and bake 1 1/2 hours at 350°.

BOLOGNA CASSEROLE

Joan Willemsen

- | | |
|------------------------------|-----------------------------|
| 1 ring bologna, ground | 1 can cream style corn |
| 1 medium onion, ground | 1 small can evaporated milk |
| 1 can cream of mushroom soup | 1 small bag noodles, cooked |

Add soup to cooked and drained meat and onion. Add corn and milk. Drain cooked noodles and add to first mixture. Put into buttered casserole. Top with crushed potato chips and bake at 350° until crispy brown.

BOLOGNA CASSEROLE

Nella Veenstra

- | | |
|----------------------|----------------------|
| 1 ring bologna | 2 c. milk |
| 1 onion, chopped | 1/4 tsp. salt |
| 2 T. oleo | 2 T. flour |
| 2 c. noodles, cooked | 4 T. oleo |
| 1 can mushroom soup | Crushed potato chips |
| 1 c. peas, cooked | |

Grind bologna, add onion, butter, noodles, soup, and peas. Make a white sauce of milk, salt, butter and flour. Stir in first ingredients. Place in a baking dish. Top with crushed chips. Bake one hour in slow oven.

CANNED MEAT CASSEROLE

Helen Roose

- | | |
|------------------------------|--------------------|
| 1 qt. canned beef | 1 c. celery |
| 1 can cream of chicken soup | 1/2 c. rice |
| 1 can cream of mushroom soup | 3/4 soup can water |

Mix all ingredients except meat. Bake one hour at 350°. Then add meat and bake 1/2 hour more.

CASSEROLE DELICIOUS

Elizabeth Ryken

- | | |
|--------------------------|------------------------------|
| 1 medium onion, chopped | 1 1/2 c. water |
| 1 lb. ground beef | 1 can cream of chicken soup |
| 1/2 c. rice | 1 can cream of mushroom soup |
| 4 celery stems, cut fine | |

Brown onion and add meat to brown, seasoned to taste. Simmer rice, celery, and water 10 minutes. Add soups. Place all ingredients in casserole, sprinkle with crumbs and cover. Bake in 350° oven for 45 minutes.

CHEESE AND DRIED BEEF CASSEROLE

Elizabeth Ryken

- | | |
|-------------------------------------|--------------------------------|
| 2 c. dry elbow macaroni, not cooked | NO salt - enough in dried beef |
| 2 cans mushroom soup | 1/2 lb. cut up Cheddar cheese |
| 1/4 lb. dried beef | 2 c. milk |
| 1 onion | 4 hard boiled eggs |

Mix all ingredients and put in 9 x 13 inch pan. Store covered overnight in refrigerator. Bake one hour at 350°.

CHEROKEE CASSEROLE

Debra Bruxvoort

- | | |
|------------------------|------------------------------|
| 1 lb. ground beef | 1/8 tsp. oregano |
| 3/4 c. chopped onion | 1 lb. can stewed tomatoes |
| 1 1/2 tsp. salt | 1 can cream of mushroom soup |
| Dash of pepper | 1 1/3 c. Minute Rice |
| 1/8 tsp. garlic powder | Velveeta cheese slices |

Brown meat with onion; drain. Add everything else and bring to a boil. Simmer for 5 minutes. Put in a baking dish, lay slices of cheese on top. Put in 350° oven until cheese melts.

Getting starting is half the job --
especially if you have a power lawnmower.

CHIPPED BEEF CASSEROLE

Marie Blom

- | | |
|------------------------------------|---------------------------|
| 3-4 oz. pkg. chipped beef (cut up) | 1 c. uncooked macaroni |
| 1 can cream of mushroom soup | 2 hard boiled eggs, diced |
| 1 c. milk | Dash of pepper |
| 1/2 c. grated cheese | Salt, to taste |

Mix all in casserole dish except cheese and put in refrigerator to stand overnight. Place grated cheese on top and bake at 350° for 30 minutes.

CORNED BEEF CASSEROLE

Adriana Roose

- | | |
|-------------------------------------|------------------------------|
| 1 can corned beef, cubed | 1 can cream of mushroom soup |
| 6 oz. Velveeta cheese, diced | 1 small can peas |
| 1 (10 oz.) pkg. wide cooked noodles | 2 T. diced onion |
| 1 can cream of chicken soup | 1/2 c. sour cream |

Mix all together and put in large casserole. Top with crushed potato chips. Bake for 45 minutes at 375°.

CORNED BEEF AND CHEESE CASSEROLE

Mary Van Drunen

- | | |
|--------------------------------|-----------------------------|
| 6 oz. elbow noodles, cooked | 1 can cream of chicken soup |
| 12 oz. can corned beef, cut up | 1 c. milk |
| 1/4 lb. diced Velveeta cheese | 1/2 c. chopped onion |
| | 1/2 c. peas |

Mix and top with one cup of buttered bread crumbs. Bake at 375° for one hour.

COWBELLES' SUMMER SAUSAGE

Delia Van Zee

- | | |
|---------------------------------|-----------------------------|
| 2 lb. hamburger | 1 tsp. garlic powder |
| 2 T. Morton's Tender-Quick salt | 1 tsp. liquid smoke |
| 1 tsp. onion salt | 1 c. water; 1/2 tsp. pepper |

Mix and form into 2 long rolls. Roll and seal in Saran Wrap or aluminum foil. Refrigerate for 24 hours. If you use foil, prick holes in it for cooking. Boil sausage for 1 hour in water enough to cover. Remove from heat; remove Saran Wrap or foil from sausage. Drain and let cool. When cool, rewrap in new foil or Saran Wrap and refrigerate. May be frozen before or after cooking.

Will power is the ability to eat one salted peanut.

CREAMED DRIED BEEF

Joan Willemssen

Melt 2 tablespoons butter in skillet. Add one cup dried beef, cut in small pieces. Brown for 2 minutes. Add 2 tablespoons flour and stir until coated. Add 2 cups milk and stir until thick. Serve on bread or toast.

CRESCENT SLOPPY JOE SQUARES

Theda Fopma

- | | |
|---|--|
| 1 1/2 lb. ground beef | Scant 1/2 tsp. salt |
| 1 (8 oz.) tomato sauce | 2 cans refrigerator crescent rolls |
| 1 (1 oz.) pkg. Sloppy Joe seasoning mix | 1 c. shredded cheese <u>or</u> sliced Velveeta |
| 1 tsp. onion | |

Grease a 9 x 13 inch pan. Brown beef. Drain the beef and add the sauce, seasoning mix, onion and salt. Mix and simmer. Separate each can of rolls into two rectangles. Press two rectangles over bottom of pan. Spoon hot meat over dough. Sprinkle with cheese. Cover with remaining rectangles. Brush with milk. Sprinkle with cheese. Bake at 425° for 15 to 20 minutes. Cut into squares to serve. Serves 6 to 8.

DEE-LISH CASSEROLE

Marie Blom

- | | |
|-------------------------------|----------------------------|
| 1 lb. ground beef | 1 c. uncooked rice |
| 1 can cream of mushroom soup | 1 can cream of celery soup |
| 1 medium size onion (chopped) | 1 c. chopped celery |
| 1 1/4 c. water | |

Brown the ground beef and onion together. Add 1/4 cup water and let simmer for 10 minutes. Mix other ingredients together in casserole dish and add ground beef mixture. Bake 1 1/2 hours at 350°.

Behind every successful man
there is a proud wife and a
surprised mother-in-law.

DELICIOUS MEATBALLS

Elizabeth Ryken

- | | |
|---|---------------------|
| 1 lb. hamburger | 1 c. cracker crumbs |
| 1/2 tsp. salt | 1 egg |
| 1/2 lb. ground bologna, can be
done in a blender | |

GLAZE:

- | | |
|--------------------|------------------|
| 3/4 c. brown sugar | 1 T. vinegar |
| 3/4 c. water | 1/2 tsp. mustard |

Mix together meat; add crackers and egg and salt. Set aside. Mix glaze ingredients and bring to a boil. Add one half of glaze mixture to meat mixture. Mix well. Form into balls; place in pan and pour remaining half of glaze onto meatballs. Bake at 325° for 1 hour basting often.

DEVILED SWISS STEAK

Dolores Rooda

- | | |
|---------------------------|---------------------------|
| Round steak | 1/4 tsp. pepper |
| 1/2 c. water | 1 tsp. dry mustard |
| 1 T. Worcestershire sauce | Mushroom pieces, optional |
| 1 1/2 tsp. salt | |

Cut steak into serving size pieces. Brown and drain off fat. Simmer in all remaining ingredients for 1 1/4 to 1 1/2 hour.

DO AHEAD HAMBURGER CASSEROLE

Grace Van Wyk

- | | |
|--|-----------------------------|
| 1 lb. ground beef | 1/4 tsp. basil (optional) |
| 1 c. macaroni, uncooked | 1/2 c. chopped green pepper |
| 1 can condensed tomato soup | 1 tsp. sugar |
| 1 can Cheddar cheese soup | Salt and pepper to taste |
| 1/2 c. chopped celery | 1/2 c. water |
| 1 T. dry onion flakes, or fresh
onion | |

Mix all ingredients, adding water last. Put in 9 x 12 inch baking dish. Cover and refrigerate overnight. Bake covered at 350° for one hour. Serves 8.

EASY CASSEROLE

Minnie Van Wyngarden

Brown one package hamburger and season. Add 1/4 cup water to one can cream of celery soup; heat. Put meat in bottom of casserole. Cover with one can corn. Pour soup mixture over corn. Place Tater Tots on top. Bake at 350° for 45 minutes to one hour.

EASY CASSEROLE

Johanna Hoksbergen

- 1 lb. ground beef
 1 can cream of chicken soup
 or mushroom soup
 1 pkg. frozen Tater Tots

Pat ground beef in bottom of 9 x 13 inch pan. Spread soup over the meat. Sprinkle Tater Tots over top. Bake at 350° for 45 minutes, then drain off grease if necessary.

ENCHILADA CASSEROLE

Pam Vander Linden

- 1 (10 1/2 oz.) can cream of chicken soup
 1 soup can of milk
 1 medium onion, chopped
 1 (4 oz.) can of green chilies, (peppers)
 1/2 tsp. salt
 1 pkg. (12) corn tortillas, broken into small pieces
 2 c. grated longhorn cheese
 1/2 to 1 lb. hamburger, fried and drained

Mix everything except cheese and cook in saucepan until bubbly. In large casserole, alternate layers of cheese and meat mixture. Bake at 350° for 25 to 30 minutes or until bubbly. Serves 6 to 8.

EVERYDAY MEAT LOAF

Iris Vander Hart - Helen Roose

- 2/3 c. cracker crumbs
 1 c. milk
 1 1/2 lb. ground beef
 2 slightly beaten eggs
 1 tsp. salt
 1/8 tsp. pepper
 1/2 tsp. sage
 1/4 c. grated onion

PIQUANT SAUCE:

- 3 T. brown sugar
 1/4 tsp. nutmeg
 1/2 c. catsup
 1 tsp. dry mustard

Soak cracker crumbs in milk. Add meat, eggs, onion and seasonings. Mix well. Form into loaf and cover with Piquant Sauce. Bake in 400° oven for one hour.

FAVORITE CASSEROLE

Cathryn Van Wyk

- 1 lb. ground beef
 1 T. onion flakes
 1 tsp. salt
 5 or 6 medium size potatoes
 1 can vegetable soup
 1 can cream of mushroom soup

Brown meat. Slice potatoes in casserole, add rest of ingredients. Bake at 350° for 1 1/2 hours.

15 MINUTE MEAT LOAVES

Kathy Arkema

- | | |
|--------------------------------------|--------------------------------|
| 2 beaten eggs | 3/4 c. milk |
| 1 lb. ground beef | 2 T. steak sauce |
| 1 c. rolled whole wheat bread crumbs | Onion, as desired |
| 1 tsp. salt | 1/2 tsp. garlic salt, optional |

Mix and pack into greased muffin pans. Sprinkle Parmesan cheese on top of each loaf. Bake 15 minutes at 450°. (It is a good idea to set muffin pan on a cookie sheet to catch any grease spills.)

5 IN 1 DISH

Iris Vander Wal

- | | |
|---------------------------|-------------------------------------|
| 1 lb. ground beef | 1 can cream style corn |
| Onion | Peas <u>or</u> can peas and carrots |
| Salt and pepper, to taste | 1 can cream of chicken soup |

Brown meat with onion. Drain and place in 2 or 2 1/2 quart casserole. Sprinkle with salt and pepper. Over this put the can of corn. Sprinkle with pepper. Next add peas, or peas and carrots. Cover with soup thinned slightly with milk or water. Bake at 350° for 1 1/2 hour.

FRENCH FRY CASSEROLE

Carrie Bloem

- | | |
|--------------------------|--------------------|
| 1 1/2 lb. hamburger | 1 lb. French fries |
| 10 oz. frozen vegetables | 1/4 c. onion |
| 1/4 c. green pepper | |

SAUCE:

- | | |
|----------------------------|--------------|
| 1 can cream of celery soup | 1/2 can milk |
| 1/2 c. Velveeta cheese | |

Brown hamburger. Put in 9 x 13 inch pan. Layer rest of ingredients. Mix sauce. Heat till cheese melts. Pour on top. Cover with foil. Bake 400° for 15 minutes, then at 325° for 15 minutes more uncovered.

FULL OF BOLOGNA CASSEROLE

Doris Nibbelink

- | | |
|----------------------------|----------------------------|
| 2 c. diced cooked potatoes | 1 can cream of celery soup |
| 2 c. diced bologna | 1 c. diced American cheese |
| 1 T. diced onion | |

Mix all ingredients and place in 2 quart baking dish. Bake about 1 hour at 325°. Top with crushed potato chips.

GLAZED PORK CHOPS

Mrs. Steve Vos

6 pork chops	1 tsp. dry mustard
2/3 c. brown sugar	1/2 tsp. salt
1 tsp. paprika	1/2 tsp. pepper
1 tsp. sage	1 T. water

Place chops in shallow baking dish or cake pan. If possible, do not stack or overlap chops at all. Make a paste of the rest of the ingredients and spread over chops. Bake uncovered in a 250° oven for one hour, then 15 minutes at 350°. Turn chops once after baking 45 minutes and spoon some of the mixture in the bottom of the pan over each chop.

GOOD BAR-B-Q

Dorothy Van Kooten

2 lb. hamburger	1 c. catsup
Onion, to taste	1 can tomato soup
4 stalks of celery, chopped	1 can water
1 T. mustard	Salt <u>and</u> pepper, to taste
1 T. Worcestershire sauce	

Brown hamburger and onion. Drain grease. Add all other ingredients. Simmer one hour.

GOOD HOT DISH

Sue Van Ee

1 lb. hamburger	1 can creamed corn
Onion	1 can tomato soup
2 or 3 medium potatoes	Salt <u>and</u> pepper

Brown hamburger with onion. Pour off fat. Spread hamburger in bottom of baking dish. Slice potatoes over hamburger. Next the layer of corn. Pour the tomato soup over this. Salt and pepper to taste. Cover and bake at 350° for 1 1/2 hours.

Wouldn't it be nice if two weeks
on vacation seemed to last as long
as two weeks on a diet?

GOOD 'N EASY PIZZA

Nancine Bruxvoort

DOUGH:

1 pkg. dry yeast	1 tsp. salt
1 c. warm water	2 T. oil
1 tsp. sugar	2 1/2 c. flour

SAUCE:

1/2 c. chopped onion	1/8 tsp. garlic, minced
8 oz. can tomato sauce	1/8 tsp. pepper
1/4 tsp. salt	

TOPPING:

1/4 c. grated Parmesan cheese	1 c. sliced pepperoni, 4 oz.
2 tsp. oregano	2 c. mozzarella cheese, 8 oz., shredded

Dissolve yeast. Stir in rest. Beat 20 strokes. Rest dough 5 minutes. Mix sauce. Divide dough in half. On lightly greased sheets, pat each into 10 inch circles (flour fingers). Spread sauce on. Sprinkle with Parmesan cheese and oregano. Arrange pepperoni on top and sprinkle with mozzarella cheese. Bake 20 to 25 minutes at 425°.

GRANDMA'S STEW

Donna Van Wyk

2 lb. cubed stewing meat	1/2 c. water
3 diced potatoes	3 T. minute tapioca
3 diced carrots	1 T. sugar
1 large onion, diced	Salt <u>and</u> pepper, to taste
1 can tomatoes or 2 c. tomato juice	

Brown stewing meat in a small amount of shortening. Combine with all the other ingredients and pour into crock pot. Cook 5 to 6 hours. Can also be done in oven.

GRAVY TIP

Marie Blom

When roasting beef or pork add a few whole spices and a couple of whole cloves. Add water and one cup coffee (ready to drink). The coffee does not taste, but makes dark good looking gravy.

GREEN BEAN AND HAMBURGER CASSEROLE

Twila DeJong

- | | |
|--------------------------|------------------------------|
| 1 1/2 lb. lean hamburger | 1 pt. French style beans |
| 3-4 T. chopped onion | 1/2 c. dairy sour cream |
| 1 tsp. salt | 1/2 c. sliced celery |
| 1/8 tsp. pepper | 1 can cream of mushroom soup |
| 1/8 tsp. thyme | |

TOPPING:

- | | |
|--------------------|------------------------------|
| 3 T. melted butter | 1/2 c. fine dry bread crumbs |
|--------------------|------------------------------|
- Brown meat and onions. Drain off fat. Combine meat, beans and seasonings. Then add soup, sour cream and stir lightly. Pour into a greased 1 1/2 quart casserole. Sprinkle on topping. Bake 25 to 30 minutes at 350°.

GROUND BEEF POTATO ROLL

Doris Nibbelink

- | | |
|-------------------------|--------------------------|
| 1 lb. hamburger | 1/2 tsp. onion salt |
| 1/2 c. dry bread crumbs | 1 1/2 c. mashed potatoes |
- Mix hamburger, crumbs, and onion salt. Flatten on wax paper. Spread mashed potatoes evenly over it. Roll, forming an oblong roll within the wax paper. Chill at least an hour.
- Slice into 8 slices. Top each slice with butter. Broil until meat is done, and potatoes are puffy, turning once. Top with shredded cheese.

GROUND BEEF SUPREME

Donna Van Wyk

- | | |
|-------------------------------|----------------------------------|
| 1 lb. ground beef | 1/8 tsp. pepper |
| 1 beaten egg | 3 T. minced onion |
| 1/4 c. dry bread crumbs or 2 | 1/4 c. finely chopped celery |
| slices fresh bread in blender | 1 can cream of mushroom or 1 can |
| 1 tsp. salt | cream of chicken soup |
| | 1/2 c. water |
- Mix ingredients and shape into patties and brown on both sides. Then pour one can of soup diluted with 1/2 cup water, over patties. Cover and cook slowly for 25 minutes or put in oven. This recipe can be doubled and one can of soup is still sufficient.

Truth has to change hands only a few times to become fiction.

GROUND BEEF-TATER CASSEROLE

Irene Bennink

1 lb. lean ground beef
 1/4 tsp. salt
 Onion, to taste

2 c. green beans, drained; or
 more
 1 can cream of chicken soup,
 undiluted
 Tater Tots

Combine ground beef with salt and onion. Pat into bottom of baking dish or casserole. Cover with drained green beans. Spread chicken soup over beans. Top with frozen Tater Tots. Bake in 350° oven about one hour until meat is done, and Tater Tots are browned and tender.

HAM AND VEGETABLE SCALLOP

Nellie Nibbelink

1 can mushroom soup
 1/2 c. milk
 1/3 c. chopped onion
 2 c. diced potatoes

1 c. diced carrots
 1 pkg. prepared lima beans
 1 1/2 c. ham cubes

Heat the soup and milk, stirring till smooth. Mix with all other ingredients. Top with buttered bread crumbs. Bake 90 minutes at 350°.

HAM BALLS

Helen De Jong

MEAT MIXTURE:

2 lb. ground meat, ham and beef
 2 beaten eggs

2 c. bread crumbs
 1 c. milk

SAUCE:

1 tsp. dry mustard
 1/3 c. vinegar

2/3 c. water
 3/4 c. brown sugar

Mix meat mixture ingredients thoroughly. Form into balls and place in baking pan. Combine sauce ingredients (blender works great for this). Pour over balls. Bake one hour at 325°. Baste during last half of baking.

Every mother knows which side the bread is buttered on -
 the side the kids drop on the floor.

HAMBURG-CABBAGE-A-ROLE

Doris Nibbelink

1 small head cabbage	1/4 c. Minute Rice
1 lb. hamburger	1 can tomato soup
1 T. onion	1/2 c. milk
Salt <u>and</u> pepper	

Brown hamburger and onion. Stir in rice. Cut cabbage in 1/2 inch wedges and put in bottom of 7 x 11 inch baking dish. Pour meat mixture over cabbage. Heat soup and milk, and pour over rest of ingredients. Bake 350° for 90 minutes.

HAMBURGER BOLOGNA BALLS

Christine Van Ee

1 lb. hamburger	1 tsp. salt
1/2 ring bologna, ground	1 beaten egg
1 c. cracker crumbs	

GLAZE:

1/2 c. brown sugar	3 tsp. vinegar
3/4 c. water	1/2 tsp. dry mustard

Combine glaze ingredients and mix well. Mix ingredients in first column with half of glaze. Form into balls. Bake at 325° for one hour. Baste with remainder of glaze.

HAMBURGER CASSEROLE

Irene Bennink

1 lb. hamburger	2 T. onion
4 medium potatoes	Salt <u>and</u> pepper, to taste
1 can vegetable soup	2 carrots

Place one layer (1 pound) of hamburger in the bottom of a 2 quart greased casserole. Slice 2 medium potatoes and carrots on top of hamburger. Add one teaspoon salt and 1 tablespoon chopped onion. Next add 1/2 can of soup. Slice 2 more potatoes on this, and pour on rest of soup. Top with tablespoon of onion, chopped. Place in oven and bake for one hour or until potatoes are done.

It is better to keep your mouth shut and be thought a fool than it is to open it and prove it.

HAMBURGER CASSEROLE

Carrie Bloem

- | | |
|----------------------------|--------------------------------|
| 2 lb. hamburger | 1 can French style green beans |
| 1 can golden mushroom soup | Tater Tots |
| 1 can mushrooms, optional | 1/2 can milk |

Brown hamburger; drain. Put in 9 x 13 inch pan, then layer green beans. Pour milk and soup over. Top with Tater Tots and bake at 350° for 45 minutes to one hour.

HAMBURGER CASSEROLE

Mrs. Gerrit A. DeJong

- | | |
|---------------------------------|-----------------------------|
| 2 lb. lean hamburger | 1/4 c. French fried onions |
| 1 or 2 (10 oz.) pkg. vegetables | 2 tsp. salt |
| 1/4 tsp. pepper | 1/2 tsp. dry mustard |
| 2 T. brown sugar | 1 (8 oz.) pkg. cream cheese |
| 1 (8 oz.) can tomato sauce | Crushed potato chips |

Brown meat in large skillet, cook until tender. Pour boiling water over vegetables, drain. Add seasoning, cream cheese, tomato sauce, onions and vegetables to ground beef. If raw onion is used, add to hamburger in skillet. Put in casserole, bake in 375° oven covered for 40 minutes then add crushed potato chips; bake 10 minutes longer.

HAMBURGER CASSEROLE

Helen De Jong

- | | |
|-----------------------------|--|
| 1 lb. hamburger | 1 can cream of chicken soup |
| Chopped onion to taste | 1 can chunky chicken vegetable soup |
| 6 to 8 oz. uncooked noodles | Crumbs, as desired, cornflake, bread, etc. |

Brown hamburger with onion; drain off fat. While hamburger is browning, cook noodles according to package directions. Drain noodles. Add the cans of soup. Stir in hamburger. Put in 9 x 13 inch pan or casserole dish. Sprinkle crumbs over top. Bake at 350° for 30 minutes. This can be made ahead of time and refrigerated until baking time. If put into the oven from refrigerator, allow a few extra minutes baking time.

Children never exaggerate.
They just remember big.

HAMBURGER CASSEROLE

Leona De Vries

3 lb. hamburger
1 large onion
1 c. uncooked rice

1 can cream of mushroom soup
1 can cream of celery soup

Brown hamburger and onion. Drain. Cook one cup rice in salted water. Drain. Add remaining ingredients. Mix thoroughly. Put in greased casserole. Top with crushed potato chips. Bake one hour at 350° in covered dish. Remove cover the last 15 minutes.

HAMBURGER CASSEROLE

Carmen Reitsma

1 lb. hamburger
Onion

1 can French style green beans,
drained
1 can cream of celery soup or
mushroom soup

Brown hamburger and onion. Mix together with the rest of ingredients. Top with Tater Tots, (frozen potatoes). Bake 1/2 hour at 350°.

HAMBURGER CASSEROLE

Rita Veenstra

1 lb. hamburger, steamed
1 can mushroom soup

Onions, optional
Tater Tots

Put hamburger in casserole dish. Add onions and soup. Top with Tater Tots and bake at 350° for one hour.

HAMBURGER CASSEROLE

Donna Van Wyk

1 lb. hamburger
1/2 medium chopped onion
1/2 green pepper
1 can tomato soup

1 can water
1/2 tsp. Worcestershire sauce
1 c. noodles, cooked
Velveeta cheese slices

Brown and drain hamburger. Add and simmer onion and green pepper. Add soup, water, sauce, and noodles. Mix well. Bake at 375° for 30 to 40 minutes. Add Velveeta slices and bake last 5 minutes.

A rural area is one of those backward places
that uses money instead of credit cards.

HAMBURGER DELUXE

Ruth Vande Voort

1 lb. hamburger
 1/2 tsp. salt
 1/4 tsp. pepper
 2/3 c. catsup
 1 1/2 T. brown sugar
 2 T. brown vinegar
 1/3 c. water
 2 T. onion

4 c. bread cubes
 1/4 c. warm milk
 1/4 c. melted shortening
 1 beaten egg
 1/2 tsp. salt
 1/4 tsp. pepper
 1 T. onion

Mix hamburger, salt, and pepper. Form into 10 patties. (Patties should be pressed thin.) Mix bread cubes, milk, melted shortening, egg, salt, pepper, and onion. Place this dressing on top of 5 of the patties. Cover with another patty. Combine catsup, brown sugar, vinegar, water, and onion. Pour this sauce over the hamburgers and bake uncovered at 375° for 45 minutes to one hour. Pan size: about 6 x 11 inches. Makes 5 servings.

HAMBURGER HOT DISH

Ruth Vande Voort

2 lb. hamburger
 1 onion
 2 cans vegetables

1 can cream of chicken soup
 1 can cream of celery soup
 1 large bag Tater Tots

Brown hamburger and onion. Drain. Place in bottom of baking dish. Add vegetables, undrained, and soups. Top with Tater Tots. Bake one hour in slow oven.

HAMBURGER POTATO CASSEROLE

Joan Willemsen

1 lb. hamburger
 1/4 tsp. paprika
 5 medium potatoes
 1 can cream of chicken soup

1 medium onion, minced
 Salt and pepper, to taste
 Milk

Lightly brown hamburger and minced onion in frying pan. Add salt and pepper. When browned, add soup, paprika. Pare and slice potatoes. Put layer of potatoes in bottom of buttered casserole. Cover with meat mixture, then more potatoes. Pour enough milk over it until it shows around the edge. Bake at 350° until potatoes are soft.

Opportunity often roams around disguised as hard work.

HAMBURGER POTATO HOT DISH

Mrs. Kenneth De Jong

6 medium potatoes, grated
 1 lb. hamburger
 Salt and pepper
 Onion

Celery
 1 can cream of chicken soup
 1 soup can of milk

Grate potatoes and soak in ice water while preparing meat. Lightly brown hamburger; season to taste. Add celery and onion. Add soup and milk. Mix and bake at 350° till done.

HAMBURGER RICE DELIGHT

Sara Bloem

1 1/2 lb. hamburger, browned
 1 c. regular uncooked rice
 1 can cream of mushroom soup

1 can cream of chicken soup
 2 cans water

Bake at 350° for 1 1/2 hours. Add crumbs on top last 1/2 hour.

NOTE: Chopped celery may be added or cream of celery soup used instead of mushroom soup.

HAM LOAF

Rita Veenstra

1 1/2 lb. ground ham
 1 lb. ground beef
 1 lb. ground pork

2 c. bread crumbs
 3 eggs, beaten
 1 1/2 tsp. salt

Mix well and form into loaf. Pour over loaf 1/2 cup brown sugar, 1 teaspoon mustard, scant 1/2 cup vinegar. Mix well. Bake 2 to 2 1/2 hours at 325°.

DIRTY DISHES

Thank God for dirty dishes -
 They have a tale to tell;
 While other folks are hungry
 We've been eating very well.
 With home, health, and happiness
 I shouldn't want to fuss
 For by this stack of evidence
 God's been very good to us.

HAWAIIAN MEATBALLS

Mrs. Irvin Rozenboom

1 1/2 lb. ground beef
 2/3 c. cracker crumbs
 1/3 c. minced onion
 1 egg
 1 1/2 tsp. salt
 1/4 tsp. ginger
 1/4 c. milk

2 T. cornstarch
 1/2 c. brown sugar, packed
 1 (13 1/2 oz.) can pineapple
 tidbits, reserve syrup
 1/3 c. vinegar
 1 T. soy sauce
 1/3 c. chopped green pepper

Mix meat, crumbs, onion, egg, salt, ginger, and milk. Shape into balls. Melt shortening in skillet. Brown and cook meatballs. Remove from skillet and keep warm. Pour fat from skillet.

Mix cornstarch and sugar. Stir in pineapple syrup, vinegar, and soy sauce until smooth. Pour into skillet. Cook, stirring constantly until mixture thickens. Add meatballs, pineapple tidbits and green pepper. Heat through. Serves 6 to 8.

HEAVENLY STEAK

Geneva Rozenboom

1 1/2 to 2 lb. Swiss or round
 steak
 1/4 c. flour
 1/2 tsp. salt
 Pepper
 2 c. tomatoes

1 c. celery, cut diagonally
 1 carrot per person
 1 onion, sliced in rings
 1/2 tsp. Worcestershire sauce
 mixed with 1/4 c. Italian
 dressing

Cut steak in serving pieces. Blend flour, salt, and pepper. Coat meat and brown in small amount of grease. Place meat in baking dish. Top with all remaining ingredients. Cover and bake at 350° till tender.

HOMEMADE BOLOGNA

Pam Vander Linden

2 lb. hamburger
 1 c. water
 3 T. quick cure salt

3 T. liquid smoke
 1/8 tsp. garlic salt
 1/8 tsp. table salt

Form roll. Wrap in tin foil. Refrigerate 24 to 36 hours. Slit bottom of foil and bake 1 to 1 1/2 hours at 350°. Good hot or cold.

You may not judge a day by how much work you accomplished,
 but by how hard you tried.

HOT DISH

Mrs. Kenneth De Jong

- | | |
|-------------------------|---|
| 1 lb. hamburger | 1 can cream of chicken soup <u>and</u> |
| 1 onion | water |
| 1 can peas, plus liquid | 1 can cream of mushroom soup <u>and</u> |
| | water |
| | 1/2 c. uncooked rice |

Fry hamburger and onion. Add other ingredients. Bake 1 1/2 hour.

ITALIAN DELIGHT

Marcia De Jong

- | | |
|------------------|--|
| 1 lb. hamburger | 1 medium onion, chopped |
| 1/2 lb. sausage | 1 green pepper, chopped |
| 1 pkg. spaghetti | 1 can cream corn <u>or</u> frozen corn |
| 1 qt. tomatoes | Seasoning |

Fry meat until brown. Add cooked spaghetti, tomatoes, onion, pepper, corn, and seasoning. Let simmer together one hour. Instead of spaghetti, try shell macaroni for a different taste.

ITALIAN HAMBURGER

Mrs. Steve Vos

- | | |
|------------------------------|-------------------------------|
| 1 lb. ground beef | 1/4 tsp. oregano |
| 1 1/2 tsp. salt | 1/4 tsp. thyme |
| Dash of pepper | 2 c. cooked tomatoes |
| 1/3 c. chopped onion | 1/2 c. grated American cheese |
| 1 c. 2 inch pieces spaghetti | |

Brown meat lightly and add salt, pepper, onion, spaghetti, and spices. Pour tomatoes over all and cover tightly. Cook over low heat for 30 minutes stirring occasionally. Remove lid; place in serving dish and sprinkle with cheese.

OUR PROBLEM

We mutter and sputter
 We fume and we spurt,
 We mumble and grumble
 Our feelings get hurt.
 We can't understand things,
 Our vision grows dim,
 When all that we need is:
 A moment with HIM.

ITALIAN MEATBALLS

Iris Vander Hart

4 slices bread	2 eggs
1/2 c. water	
1 lb. ground beef	1/4 tsp. dried oregano, crushed
1/4 c. grated Parmesan cheese	Dash of pepper
2 T. snipped parsley	2 T. salad oil
1 tsp. salt	

Soak bread in water 2-3 minutes; add eggs and mix well. Combine with ground beef, Parmesan cheese, parsley, salt, oregano, and pepper. With wet hands form into small balls, about 24. Brown slowly in hot salad oil. Add meatballs to spaghetti sauce. Simmer loosely covered for 30 minutes. Makes 6 servings.

SPAGHETTI AND MEATBALLS:

3/4 c. chopped onion	1 1/2 tsp. salt
1 clove garlic, minced	1/2 tsp. pepper
3 T. salad oil	1 1/2 tsp. dried oregano, crushed
2 (1 lb.) cans tomatoes, cut up	1 bay leaf
2 (6 oz.) cans tomato paste	Italian meatballs
2 c. water	Hot cooked spaghetti
1 tsp. sugar	

Cook onion and garlic in hot oil till tender, but not brown. Stir in tomatoes, tomato paste, water, sugar, salt, pepper, oregano and bay leaf. Simmer uncovered 30 minutes; remove bay leaf. Add Italian meatballs and continue cooking, loosely covered about 30 minutes longer. Serve over hot spaghetti. Pass Parmesan cheese. Makes 6 servings.

LASAGNE

Judy Van Gorp

Brown one to 1 1/2 pounds ground beef. Pour off excess grease and add 3 1/2 cups canned tomatoes, one 8 ounce can tomato sauce, and 1 envelope spaghetti sauce mix, garlic salt or minced garlic, oregano, and onion to taste. Simmer 40 minutes. Cook one 8 ounce package lasagne noodles.

Place 1/2 of noodles in 9 x 13 inch pan, greased. Cover with 1/3 of sauce. Add 1/2 of each of the following cheeses: one 8 ounce package shredded mozzarella cheese, one cup shredded Cheddar cheese. Repeat layers. End with sauce on top. Top with 1/2 cup grated Parmesan cheese. Bake at 350° for 25 to 30 minutes. Let set 5 to 10 minutes before serving.

MACARONI AND CHEESE CASSEROLE

Rachel Vander Molen

1 pkg. macaroni and cheese
dinner

1 can drained peas

1 pkg. hot dogs

1/2 c. milk

Crushed potato chips

Prepare macaroni and cheese dinner as directed. Add hot dogs, cut into small chunks and peas. Pour into buttered casserole dish. Pour milk over mixture. Sprinkle crushed chips over top. Bake 1/2 hour at 350°.

MACARONI-HAMBURGER SKILLET

Mary Ann Olivier

1 lb. hamburger

1 tsp. salt

3 onions, sliced thin or diced

1/4 tsp. pepper

1 green pepper, chopped

1 c. uncooked macaroni

2 c. cooked tomatoes

Brown hamburger, onion, and green pepper. Add tomatoes, uncooked macaroni, salt and pepper. Cover and simmer about 30 minutes. Turn off burner and lay slices of cheese on top. Let melt.

MACARONI PIZZA

Mrs. Steve Vos

1 1/3 c. raw elbow macaroni

1 (8 oz.) can tomato and cheese
sauce

1/2 c. milk

1 tsp. salt

1 egg

1/4 tsp. pepper

1 lb. ground beef

1 (4 oz.) can drained mushrooms

1/2 lb. ground sausage

1 c. American cheese

1/3 c. chopped onion

1 c. mozzarella cheese

1 (8 oz.) can tomato sauce

1/2 tsp. oregano

1/4 tsp. garlic salt

Cook macaroni until tender, drain well. Spread in greased 7 x 11 inch pan. Beat egg; add milk and pour over macaroni. Brown meat and drain. Add sauces and seasonings. Boil until thick and pour over macaroni. Top with cheeses and bake at 350° until cheese melts.

A chip on the shoulder often indicates there is wood higher up.

MEATBALLS

Mrs. Case Jansen

1 lb. hamburger
1 lb. sausage
2 1/4 c. ground ham

3 c. graham crackers, crushed
3 eggs
2 c. milk

SAUCE:

2 cans tomato soup
1/2 c. vinegar
1/4 c. water

2 tsp. mustard
2 1/2 c. brown sugar

Mix and make balls. Mix sauce ingredients. Pour over balls. Bake one and one half hours at 350°. Makes large batch.

MEATBALL STEW

Nancine Bruxvoort

1 1/2 lb. ground beef
1 c. soft bread crumbs
1/4 c. finely chopped onions
1 egg, beaten
1 tsp. salt
1/2 tsp. margarine
1/4 tsp. thyme
2 T. cooking oil

10 1/2 oz. can condensed tomato soup
10 1/2 oz. can condensed beef broth
4 medium potatoes, pared, quartered
4 carrots, scraped, 1 inch chunks
8 small white onions, peeled
2 T. chopped parsley

Combine first 7 ingredients. Shape into 24 meatballs. Brown in oil in 4 quart Dutch oven. Remove as they brown. Combine soup and broth in Dutch oven. Add meatballs and vegetables. Bring to a boil. Cover and simmer 30 minutes. Add parsley.

MEAT LOAF

Verla Van Vark

1 lb. ground beef
2 eggs, beaten
1/3 c. milk, may use less

12 soda crackers
1 onion, chopped

Mix all together and season to taste. Ketchup may be added to the mixture, or use for topping. Bake in 13 x 9 inch pan for 30 minutes at 350°.

To do nothing is tiresome -
one can never stop and take a rest.

MEAT LOAF

Irene Bennink

1 1/2 lb. ground beef	1 1/2 tsp. salt
3/4 c. quick rolled oats, uncooked	1/4 tsp. pepper
1/4 c. chopped onion	1 egg, beaten
	3/4 c. milk

SAUCE:

1/3 c. catsup	1 T. prepared mustard
2 T. brown sugar	

Heat oven to 350°. Mix all meat loaf ingredients thoroughly. Pack firmly into loaf pan. Next combine all sauce ingredients. Pour over meat loaf. Bake about one hour. Let stand 5 minutes before slicing.

MEAT LOAF

Carol Fynaardt

3 c. Rice Krispies	1 egg, slightly beaten
2 lb. hamburger	1 small chopped onion
1/4 tsp. pepper	1/2 c. milk
2 tsp. salt	1/4 c. chopped celery

Combine egg and milk; stir in Rice Krispies. Add beef, onions, celery, salt and pepper. Mix well and press lightly into loaf pan. Bake one hour at 350°.

Topping: Mix 1/4 cup catsup, 3 tablespoons brown sugar, 1/2 teaspoon mustard, and put on top meat loaf last 10 minutes of baking time.

MEAT LOAF

Ila Ozinga

2 lb. hamburger	1/3 c. oatmeal
1/3 c. milk	2 pkg. onion soup mix
2 eggs	Salt <u>and</u> pepper, to taste

SAUCE:

1 T. mustard	1/3 c. brown sugar
1/3 c. catsup	1 tsp. Worcestershire sauce

Mix hamburger, milk, eggs, oatmeal, soup mix and seasonings. Put in approximately 8 x 4 or 9 x 5 inch loaf pan. Mix the sauce ingredients and spread over top. Bake 45 to 60 minutes at 325°.

MEAT LOAF

Marcia Pothoven

1 1/2 lb. hamburger
1 c. cracker crumbs

1 medium onion, chopped
1/2 can tomato sauce

SAUCE:

1 1/2 cans tomato sauce
3 T. brown sugar
2 T. mustard

1 tsp. Worcestershire sauce
1 T. vinegar

Form into loaf. Top with sauce. Bake one hour 15 minutes at 350°.

MEAT LOAF

Sharon Wooldridge

1 1/2 lb. ground beef
1/4 c. chopped onion
1/4 tsp. pepper
1 c. tomato juice or catsup

1 egg, beaten
3/4 c. oatmeal
1 1/2 tsp. salt

Combine all ingredients. Pack firmly into an ungreased loaf pan. Bake at 350° for one hour 15 minutes. Makes 8 servings.

MEXICAN CASSEROLE

Virginia Veenstra

1 1/2 lb. ground beef
1/2 c. milk
1 medium onion, chopped
1 large can taco sauce

1 can cream of chicken soup
1 can cream of mushroom soup
Sharp Cheddar cheese
Taco flavor Dorito chips

Brown meat and onions. Line casserole dish with chips. Mix sauce, soups, and milk with meat and onions. Pour over chips. Top with grated cheese. Bake 30 minutes at 350°.

NOODLE DISH

Geneva Rozenboom

1 lb. hamburger
1 small onion, chopped fine
1 can chicken with rice soup

1 can chicken gumbo soup
2 c. milk
2 c. noodles, cooked and drained

Brown meat and onion. Add undiluted soups, milk, and noodles. Mix and pour into casserole. Place buttered bread crumbs over top. Bake one hour at 350°.

ONE DISH MEAL

Tena Uitermarkt

- | | |
|-------------------------|----------------------|
| 3 c. hamburger, browned | 2 c. dry noodles |
| 1/2 c. chopped onion | 1 can vegetable soup |
| 1 1/2 c. chopped celery | Salt and pepper |

Mix meat, onion, celery, noodles, and seasonings. Place in buttered casserole. Pour vegetable soup over top. Pour over one cup of water. Top with crushed cornflakes. Bake one hour at 350°.

ONE DISH MEAL

Donna Fynaardt - Sharon Wooldridge

- | | |
|---------------------------|-----------------------|
| 2 medium potatoes, sliced | 3/4 lb. ground beef |
| 2 raw carrots, sliced | 1 tsp. salt |
| 1 small onion, sliced | 1/2 tsp. pepper |
| 1/6 c. uncooked rice | 1 1/2 c. tomato juice |

Place potatoes in a greased casserole. Add rice, carrots, then onions. Add salt, and pepper. Place meat on top and cover with tomato juice. Place in 350° oven for about 1 1/2 hours or until meat and vegetables are done.

ONE DISH MEAL

Marie Blom

Roll 1 1/2 pounds cubed round steak in flour and brown in 2 table-spoons shortening. Place in casserole dish. Add:

- | | |
|------------------------------|-----------------------------|
| 2 c. sliced carrots | 1 large can evaporated milk |
| 1 c. diced celery | 1/2 tsp. salt |
| 1/2 onion, chopped | 1/8 tsp. pepper |
| 1 can cream of mushroom soup | |

Bake covered 1 1/2 hours at 250°. Sprinkle with cheese before serving if desired.

OVEN BAR-B-Q STEAK

Helen De Jong

- | | |
|-------------------|-----------------------|
| 4 lb. round steak | 1/2 c. chopped onions |
| 1 c. catsup | 1 T. mustard |
| 1/2 c. water | 2 T. brown sugar |
| 1/2 c. vinegar | 1/4 tsp. pepper |
| 1/2 tsp. salt | |

Cut steak into serving pieces and place in shallow pan or casserole. Mix ingredients together for sauce. Pour over steak. Bake for 2 hours, or until done at 350°. You may want to cover the pan to keep meat from drying out.

OVEN PORK CHOP BARBECUE

Bernice Van Gorp

6-8 thick chops	1 tsp. salt
Flour for dredging	1/2 tsp. pepper
3 T. hot fat	1/2 tsp. cloves
2 T. flour	1 c. sweet pickle juice
2 T. prepared mustard	1/4 c. chopped onion
2 T. Worcestershire sauce	

Dredge chops in flour and brown on both sides in hot fat. Pour off fat. Make a sauce by blending flour with mustard and Worcestershire sauce. Add remaining ingredients and blend well. Place browned chops in single layer in baking dish. Pour sauce over. Cover and bake at 350° for 45 to 60 minutes, until tender.

PIGS IN BLANKET

Emma Dieleman

CRUST:

2 c. flour	1/2 c. lard <u>or</u> other shortening
1 tsp. salt	1 beaten egg
2 tsp. baking powder	3/4 c. milk

FILLING:

1 lb. pork sausage, unseasoned	1/2 tsp. allspice
1/2 lb. ground beef	2 crushed Dutch rusk
Salt <u>and</u> pepper, to taste	2 or 3 T. cream of mushroom <u>or</u> any other cream soup

For crust - Sift together flour, salt, and baking powder. Cut in shortening. Add egg and milk. Mix like pie crust and roll into thin sheet and cut into 36 small squares.

For filling - Mix all together and shape into small long roll. Roll into pastry squares and seal ends. Bake on greased cookie sheets at 350° for 35 to 40 minutes till nice and brown.

Breathes there a wife with soul so dead;
Who to her husband has never said;
"This is my own real, homemade bread."

PIG IN THE BLANKET

Johanna Hoksbergen

CRUST:

2 eggs	3 tsp. baking powder
3 c. flour	1 tsp. salt
3/4 c. lard	2/3 c. milk
2 T. sugar	

FILLING:

2 lb. hamburger	Salt <u>and</u> pepper, to taste
1 1/2 lb. lean sausage	2 eggs
6 rusks	

1 1/2 crust recipe with this amount of filling. Cut dough with plastic lid of 2 pound coffee can.

PIZZA

Pat Deur

For crust thaw two loaves frozen bread dough and spread on 2 pizza pans or 9 x 13 inch pan. Let dough rest 10 minutes and then bring it out to the edges of the pan again and top with filling.

FILLING:

1 1/2 lb. ground beef	1/2 tsp. oregano
1/4 c. onion, chopped	1/4 tsp. pepper
1 (4 oz.) can mushrooms, drain	Salt, to taste
1 (6 oz.) can tomato paste	1/2 lb. mozzarella cheese
1 (8 oz.) can tomato sauce	Parmesan cheese
1/2 tsp. garlic salt	

Brown ground beef and onion. Stir in tomato paste, sauce, seasonings and mushrooms. Remove from heat and put on crust 1/2 on each pan. Sprinkle mozzarella cheese over meat mixture and Parmesan cheese on top. Bake at 425° for 15 to 20 minutes. The pizzas may be frozen before baking, allowing extra baking time.

VARIATIONS: Variations of this pizza recipe may also be developed using shrimp, sausage, ham, Pella bologna, etc.

The best time to accomplish something
is the day before tomorrow.

PIZZA-BURGER LOAF

Leona DeVries

- | | |
|-------------------------------------|----------------------------------|
| 1 loaf French bread, 18 inches long | 1 tsp. salt |
| 1 lb. ground beef | 1/2 tsp. oregano |
| 1/3 c. grated Parmesan cheese | Dash of pepper |
| 1/4 c. finely chopped onion | 1 (6 oz.) can tomato paste |
| | 1 (4 oz.) pkg. mozzarella cheese |

Cut loaf in half lengthwise. Combine all ingredients except mozzarella cheese. Spread evenly on each half loaf. Shape aluminum foil around French bread loaf during broiling. Broil 5 inches from heat for 12 minutes or till done. Sprinkle mozzarella cheese on top and broil again until cheese melts. Cut each loaf into slices for serving.

PIZZABURGERS

Joan Willemsen

- | | |
|---------------------------------|------------------------|
| 2 lb. hamburger | 1/2 bottle chili sauce |
| 1 can tomato soup | 1/4 c. Parmesan cheese |
| 1 pkg. mozzarella cheese, cubed | 1 tsp. oregano |
| | 1/2 tsp. garlic salt |

Brown meat. Drain. Add remaining ingredients. Simmer until cheese is melted. Serve on buns.

PIZZA CASSEROLE

Carrie Bloem

- | | |
|--|---|
| 1 (8 oz.) pkg. uncooked narrow noodles | 1 1/2 lb. hamburger (can use Italian sausage) |
| 1/4 c. chopped onion | 1/2 lb. grated mozzarella cheese |
| 2 (8 oz.) cans pizza sauce | |

Brown hamburger and onion. Slightly cook noodles. Rinse. Drain hamburger and onion. Mix all ingredients together except for 1/4 cup cheese. Put in buttered casserole dish. Top with cheese. Bake 25 to 30 minutes at 350°.

PIZZA CASSEROLE

Rachel Vander Molen

- | | |
|-----------------------|------------------------|
| 2 lb. hamburger | 1 can water |
| 3/4 pkg. flat noodles | 1 can sliced mushrooms |
| 2 cans mushroom soup | 1/2 tsp. garlic powder |
| 2 cans tomato soup | 1/2 tsp. oregano |

Brown hamburger in skillet. Pour off excess fat. Cook noodles till tender. Mix together soups, water, mushrooms, and spices. Arrange in layers along with mozzarella cheese. Use 9 x 13 inch pan or larger. Bake 1/2 hour at 350°.

PIZZA CASSEROLE

Mrs. Dorothy De Jong

- | | |
|---|------------------------------|
| 1 1/2 lb. hamburger | 1/2 tsp. pizza spices |
| 1 (15 1/2 oz.) jar spaghetti sauce with mushrooms | 1 can baking powder biscuits |
| | Parmesan cheese |

Brown hamburger. Add spaghetti sauce and spice. Put in an 8 x 8 inch casserole. Flatten can of biscuits and put over the hamburger mixture. Top with Parmesan cheese. Bake 15 to 20 minutes at 375°.

PIZZA MEAT LOAF

Carrie Bloem - Bev Vos

- | | |
|---------------------|----------------------------|
| 2 lb. hamburger | 1/2 lb. mozzarella cheese, |
| 1 c. cracker crumbs | shredded |
| 1/2 c. onion | 1 1/2 tsp. salt |
| 2 eggs | 1 tsp. oregano |
| | 1 c. milk |

Mix all together. Bake 45 minutes at 350°. Remove from oven and pour the following over meat loaf:

- | | |
|-----------------------|--------------------------|
| 8 oz. can pizza sauce | 1/2 c. mozzarella cheese |
|-----------------------|--------------------------|

Bake for 15 to 20 minutes. Let stand 5 to 10 minutes and then serve.

PORCUPINE LOAF

Joan Willemsen

- | | |
|------------------------|-------------------|
| 1 lb. ground beef | 1 T. soy sauce |
| 1/2 c. raw rice | 1 c. milk |
| 1 small onion, chopped | 1 can tomato soup |
| 1 tsp. salt, pepper | |

Mix all ingredients. Pour into well greased pan or dish, allowing for expansion of rice. Bake at 350° for one hour.

PORCUPINE MEATBALLS

Margy Fynaardt

- | | |
|-------------------------------|--------------------------------|
| 1 lb. ground beef | 3/4 tsp. salt |
| 1 small onion, chopped | 1/8 tsp. pepper |
| 1/3 c. raw rice | 1 can tomato soup diluted with |
| 1/4 c. crushed cracker crumbs | 1/2 can water |
| 1 egg | |

Mix everything together but the soup. Shape into balls. Put into casserole. Pour over the diluted soup. Bake one hour at 375°.

PORK CHOP CASSEROLE

Kathy Arkema

4 pork chops
 1 can tomato soup
 4 large potatoes, split

1 can water
 1 can French cut beans

Place all in a casserole at 350° for 1 1/2 hours.

PORK CHOP DISH

Dorothy Van Kooten

Pork chops
 Potatoes
 Carrots

Onion
 1 can soup (mushroom or chicken
or celery)
 Cheese slices

Brown enough pork chops for your family. In greased 9 x 13 inch dish alternate sliced potatoes, carrots, and onions. Add salt and pepper. Spread one can of soup over the layers of vegetables. Spread cheese slices over the top. Add the browned pork chops. Bake one and one half hours at 325° or 350°. Use tinfoil over the top.

PORK CHOPS

Rachel Vander Molen

6-8 pork chops
 Cream of chicken soup

Flour

Coat with a mixture of flour and desired seasonings. Brown in skillet on both sides using cooking oil. Place in crock pit or slow cooker. Add cream of chicken soup or cream of mushroom soup. Cover and cook until tender.

PORK CHOP SKILLET DINNER

Marilyn Vander Linden

6 lean pork chops
 1/2 tsp. salt
 1/4 tsp. pepper
 1 T. cooking oil
 1/2 tsp. savory
 1/2 bay leaf
 2 c. tomato juice

1/2 c. water
 1 small cabbage, cut in 6 wedges
 6 carrots, cut into pieces
 1/2 c. chopped onion
 3 medium potatoes, peeled and quartered
 1/4 tsp. salt

Season pork chops with 1/2 teaspoon salt and pepper. Brown chops in hot oil in large skillet. Add savory, bay leaf, tomato juice and water. Simmer, covered, 30 minutes. Add cabbage, carrots, onions, and potatoes and 1/4 teaspoon salt. Cover and cook for 35 minutes or until vegetables are tender. Serves 6.

PORK CHOPS WITH RHUBARB

Elaine Vander Hart

- | | |
|--------------------------------|--------------------|
| 6 (3/4 inch) thick pork chops | 1/4 tsp. salt |
| 2 T. lard | 1/3 c. brown sugar |
| 1 tsp. salt; 1/8 tsp. pepper | 1/3 c. white sugar |
| 3 c. bread cubes | 3 T. flour |
| 1 (20 oz.) pkg. frozen rhubarb | 1/2 tsp. cinnamon |
| or 5 c. 3/4 inch fresh rhubarb | |

Brown chops in lard, remove to absorbent paper and season with one teaspoon salt and 1/8 teaspoon pepper. Stir bread cubes into drippings in fry pan. Sprinkle with 1/4 teaspoon salt. Mix sugars, flour, and cinnamon and stir into rhubarb. Spread bread cubes into bottom of 9 x 13 inch pan. Put chops over cubes and pour rhubarb mixture over chops. Cover tightly with foil and bake in 350° oven for 60 to 75 minutes until chops are tender. If desired, save some of bread cubes from the bottom of pan and put over top before baking.

PORK POT ORANGE

Joan Willemsen

- | | |
|----------------------------|-------------------------------|
| 6 pork chops, 1 inch thick | 1/3 c. orange juice |
| 1 1/2 tsp. salt | 2 T. lemon juice |
| 1/4 tsp. pepper | 1/2 tsp. salt |
| 6 slices onion | 2 lb. sweet potatoes or yams, |
| 1/3 c. brown sugar, packed | pared and cut into 1/2 inch |
| 1/2 c. water | slices |
| 1 tsp. grated orange peel | 6 thin slices of orange |
| | 1 T. cornstarch |
| | 1/4 c. cold water |

Trim excess fat from chops. Lightly grease large skillet with fat from one chop. Brown chops slowly on one side; turn and sprinkle with 3/4 teaspoon salt and 1/8 teaspoon pepper. Brown other side of chops. Turn and sprinkle with 3/4 teaspoon salt and 1/8 teaspoon pepper. Drain fat from skillet. Top each chop with an onion slice. Mix sugar, 1/2 cup water, the orange peel and juice, lemon juice and 1/2 teaspoon salt. Pour over chops. Cover and simmer 30 minutes. Lift chops; add sweet potato slices to sauce. Replace chops. Top each onion slice with orange slice. Cover and simmer 45 minutes or until potatoes are tender. Remove chops and potatoes.

Blend cornstarch and 1/4 cup water. Stir into sauce in skillet. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir one minute. Pour over chops and sweet potatoes.

POUR PIZZA

Carol Fynaardt

1 lb. ground hamburger	2 eggs
1 chopped onion	2/3 c. milk
1 c. flour	1 (15 oz.) can pizza sauce
1 tsp. salt	1-2 c. mozzarella cheese, grated
1/8 tsp. pepper	
1/8 tsp. oregano	

Preheat oven to 400°. Lightly brown hamburger and onion, season with salt, pepper. Set aside. Combine flour and salt, pepper, oregano, eggs, and milk, making a soft batter. Grease a 13 x 9 in. pan and sprinkle lightly with corn meal. Pour batter into pan sprinkling meat over batter and bake at 400° for 15 to 20 minutes. Remove from oven and spread pizza sauce over meat and sprinkle with cheese. Return to oven and bake for an additional 15 minutes.

QUICK CASSEROLE

Ruth Vande Voort

1 1/2 lb. hamburger	4-5 sliced potatoes
Salt	1 can mushroom soup
Pepper	1 can vegetable soup

Brown hamburger. Add seasonings. Put in baking dish. Add sliced potatoes. Pour soups over top. Bake one hour at 350°.

RAISED MEATBALLS

Tena Dahm

4 slices bread	2 T. chopped onion
1/2 c. milk	2 tsp. baking powder
2 eggs	1 can cream of mushroom soup
1 lb. ground beef	1 can cream of chicken soup
3/4 tsp. salt	1 c. milk
1/4 tsp. pepper	

Soak bread in 1/2 cup milk; add beaten eggs. Add ground beef and salt and pepper, onions and baking powder. Mix lightly, but well. Shape into balls about the size of walnuts. Brown in small amount of fat, place in greased baking dish. Mix the soup and milk together. Pour over meatballs and bake one hour at 350°.

People, like pins, are useless when they lose their heads.

RAISED MEATBALLS

Judy Vos

4 slices bread	2 T. chopped onion
1/2 c. milk	2 tsp. baking powder
2 beaten eggs	1 can cream of mushroom soup
1 lb. hamburger	1 can cream of chicken soup
3/4 tsp. salt	1 c. milk
1/4 tsp. pepper	

Soak bread in 1/2 cup milk. Add eggs and add hamburger, salt and pepper, onion and baking powder. Mix well and shape into balls. Brown and place in greased baking dish. Mix soups and milk, pour over meatballs and bake at 350° for one hour. If doubling the recipe, be sure to add more milk.

RICE CASSEROLE

Tena Dahm

1 c. rice, raw	1 can chicken soup with rice
1 lb. hamburger	1 can cream of mushroom soup
1 onion	Season with salt and pepper
Celery, to taste	

Cook the rice almost done in water (keep kernels whole). Pour off excess water. Fry ground beef with onion and celery until brown. Mix with rice and soups. Put in casserole. Cover with potato chips or cornflakes. Bake at 400° for one hour.

RICE-SAUSAGE CASSEROLE

Mrs. Steve Vos

1 lb. sausage	1/2 c. uncooked rice
1 medium onion, diced	1 (10 1/2 oz.) can chicken with rice soup
1/2 c. celery, diced	1/2 c. water
1/3 c. green pepper, diced	Salt <u>and</u> pepper, to taste
2 oz. can mushroom stems and pieces	Grated cheese, optional
1/2 tsp. butter flavoring	

Brown sausage (links are great, or make tiny balls out of bulk sausage). Saute' onions, celery, green pepper, mushrooms in a little of the sausage drippings or butter. Add butter flavoring. Combine with rice, soup, water and seasonings. Spoon into greased casserole. Cover and bake at 375° for 45 minutes. If desired, remove cover and sprinkle grated cheese over top and return to oven for 10 to 15 minutes.

ROUND STEAK

Joan Willemsen

Place round steak, cut in suitable serving size pieces, in pan. Place one can tomato sauce, slice of onion, mushrooms on steak. Cover with tin foil. Bake at 350° for one hour, removing foil for last 15 minutes.

SALAMI

Henrietta Veldhuizen

2 lb. ground beef	1/4 tsp. salt
1/4 tsp. pepper	1/8 tsp. garlic powder
1 T. liquid smoke	1 tsp. mustard seed
3/4 c. water	2 T. Morton's Tender-Quick salt

Mix all ingredients well. Take 2 pieces foil. Place 1/2 mixture on each. Shape like rolls of salami 1 1/2 inches across. Seal tightly. Refrigerate 24 hours. Bake one hour at 350°. Drain off grease. Cool. Then rewrap for use. Doesn't need freezing.

SALISBURY STEAK

Nancy Terpstra

1 lb. ground beef	2 T. minced onion
1/4 c. bread crumbs	1/4 c. chopped celery
1 egg	1 can cream of mushroom soup
1/8 tsp. pepper	1/2 c. water
1 tsp. salt	

Combine first 7 ingredients and shape into oval patty about an inch thick. Using a small amount of butter, brown on both sides in skillet. Combine soup and water, pour around meat. Cook slowly in covered skillet for 25 minutes. If desired put raw potatoes around meat; soup and meat juices will make gravy without further thickening. May substitute cream of celery or chicken soup.

SALLY'S MEATBALLS

Carol Verhey

1/4 c. bread crumbs	1 egg
1 lb. ground beef	1/4 tsp. salt
1/4 c. instant onion	

Mix and shape into 24 balls. Brown and pour off drippings. Cover with cream of mushroom soup, 1/2 cup water mixed. Bake at 350° for 30 minutes, covered.

SAUSAGE RING

Barbara Kopaska

- | | |
|-------------------|---|
| 2 lb. sausage | 1/4 c. chopped pepper <u>or</u> parsley |
| 2 beaten eggs | 1 1/2 c. soda cracker crumbs |
| 2 T. grated onion | |

Mix together; shape in a mold, then transfer onto baking sheet (remove from mold). Bake 40 minutes at 350°. Fill center with mashed potatoes or scrambled eggs at serving time.

SAVORY SPAGHETTI

Judy Vos

- | | |
|-------------------------------|-----------------------------|
| 1/2 lb. ground beef | 4 oz. spaghetti |
| 1/4 lb. ground pork | 2 1/2 c. tomatoes |
| 1 small chopped onion | 2 c. water |
| 1 small chopped green pepper | 1 tsp. Worcestershire sauce |
| 1/2 c. sliced ripe olives | 6 drops Tabasco sauce |
| 1 small can drained mushrooms | Salt <u>and</u> pepper |
| 1 (8 oz.) can tomato sauce | |

Brown meat; add onion and green pepper, cooking for 5 minutes. Add olives, mushrooms, tomato sauce and mix. Stir in tomatoes, water, salt, and pepper, Worcestershire sauce and Tabasco sauce. Add uncooked spaghetti. Bring to boil. Cover. Reduce heat. Simmer 40 minutes, stirring occasionally.

SCHOOL CIRCLE SWISS STEAK

- | | |
|--------------------------------|-----------------------------|
| 1 can cream of mushroom soup | 3 T. catsup |
| 1/3 envelope Lipton onion soup | 1 tsp. Worcestershire sauce |

Brown tenderized round steak. Drain. Put in roaster. Put layer of sauce over each layer of meat. Add a little meat juice if needed. Makes its own gravy. Large roaster takes about 4 1/2 to 5 hours at 250° to 300°. Nine batches is enough for 100 steaks. Go easy on any meat seasonings.

SHIPWRECK

Gladys Vander Molen

- | | |
|---------------------------|----------------------------------|
| 3 medium potatoes, sliced | 1 lb. ground beef |
| 1 large onion, sliced | 1 (No. 303) can red kidney beans |
| 4 stalks celery, sliced | 1 can tomato soup |

Place ingredients in greased baking dish in order listed, seasoning as desired. Bake covered in preheated 300° to 350° oven for 2 hours or until done. Yields four to six servings.

SIMPLE SWEDISH MEATBALLS

Helen De Jong

1 1/2 lb. ground beef
 1/2 c. soda cracker crumbs
 1/4 tsp. salt

Chopped onion, to taste
 1 egg
 1 can cream of mushroom soup

Combine all of the ingredients except the soup in a large bowl and mix. Shape into small balls and brown on all sides in a small amount of shortening. Place the meatballs in a casserole. Thin the soup with half a can of water and pour over the meatballs. Bake at 350° for 50 to 60 minutes. If you are in a hurry, the browning will go faster if the meat is shaped into small patties. They won't look as glamorous, but the taste will be the same.

SKILLET SALISBURY STEAK

Mary Roose

1 lb. ground beef
 1/4 c. dry bread crumbs
 1 beaten egg
 1/8 tsp. pepper

1 tsp. salt
 2 T. minced onion
 1/4 c. celery, finely chopped

Mix ingredients and shape into oval patty about 1 inch thick. In a small amount of butter, brown on both sides in skillet. Combine one can cream of mushroom soup (can also use celery or chicken) and 1/2 cup water. Pour around meat. Cook slowly in a covered skillet for 30 minutes.

SKILLET SUPPER

Ila Ozinga

2 slices bacon
 6 wieners
 1/2 c. chopped onion
 1 can cream of chicken or
 mushroom soup

1/2 c. water
 3 c. sliced cooked potatoes
 1 pt. cooked green beans
 1/8 tsp. thyme

In skillet, cook bacon, remove and crumble. Cut wieners in 1/2 inch pieces. In drippings, brown wieners and onion till tender. Stir in soup, water, potatoes, beans and thyme. Heat. Stir now and then. Garnish with crumbled bacon.

Praise to a child is as
 water to a thirsty plant.

SPAGETTE PIE

Audrey Veldhouse

- | | |
|----------------------------|---------------------------------------|
| 6 oz. Spagette (cooked) | 1/4 chopped pepper <u>and/or</u> 1 c. |
| 2 T. butter | chopped mushroom |
| 2 well beaten eggs | 1 (8 oz.) can tomatoes, cut up |
| 1 c. cottage cheese | 6 oz. can tomato paste |
| 1 lb. ground beef, browned | 1 tsp. sugar |
| 1/2 c. chopped onion | 1 tsp. oregano |
| | 1/2 tsp. garlic |

Mix spaghetti, butter, and eggs. Put into buttered pie plate. Cover with cottage cheese. Mix remaining ingredients well and put on cottage cheese. Top with grated mozzarella cheese. Bake until bubbly.

SPAGHETTI AND MEATBALLS

Pam Vander Linden

Cook together until soft and transparent:

- | | |
|------------------------|-------------|
| 1 1/2 c. chopped onion | 3 T. Crisco |
| 3 small cloves, minced | |

Add:

- | | |
|---------------------------------------|--------------------|
| 2 cans (29 oz. each) tomatoes, cut up | 2 T. sugar |
| 1 can (12 oz.) tomato paste | 2 tsp. dry oregano |
| 4 beef bouillon cubes | 1 tsp. basil |
| | 1/4 tsp. pepper |
| | 3 bay leaves |

Cook together, then add:

- | | |
|---|----------------------|
| 2 cans (6 oz. each) sliced mushrooms, drained | 1 T. Parmesan cheese |
|---|----------------------|

MEATBALLS:

- | | |
|------------------------|-----------------------|
| 3 eggs | 1 tsp. salt |
| 3/4 c. milk | 2 lb. ground beef |
| 2 c. soft bread crumbs | 1 lb. Italian sausage |
| 1/2 c. Parmesan cheese | |

Broil meatballs and then add to sauce. Let simmer 1 to 2 hours. (Works well in crock pot.) Covers 2 pounds spaghetti.

The perfect hostess opens her heart with her door.

SPAGHETTI WITH CHEESE

Helen De Jong

2 lb. hamburger	1 envelope Tone's spaghetti
Chopped onion, to taste	sauce mix, 1-11/20 oz.
8 oz. uncooked spaghetti	4 oz. shredded Cheddar cheese
About 6 c. tomato juice	8 oz. shredded mozzarella cheese

Brown hamburger and onion. Drain off fat. While hamburger is browning, cook spaghetti in 3 cups tomato juice; add more if needed to keep from sticking. Stir spaghetti into hamburger. Use spaghetti pan to mix sauce. Mix sauce mix and 2 cups tomato juice in pan; bring to boil and simmer a few minutes. Stir into hamburger and spaghetti mixture. Put into 9 x 13 inch pan. Sprinkle cheeses over top. Bake about 20 to 30 minutes at 350°. Stir gently to mix cheese in. You can also use a deep casserole dish, 3 quart. Put half of meat mixture in. Sprinkle with half of cheese. Repeat. If mixture seems a bit dry, stir in as much tomato juice as you like before you put into pan or casserole.

SPANISH HAMBURGERS

Carol Fynaardt

2 lb. raw hamburger	1/4 chopped celery
1/4 c. raw rice	1 tsp. salt
1 chopped onion	1 qt. home canned tomato juice

Mix in order given and place in a 325° oven for 3 hours. Stir several times. Serve on buns or bread for a quick meal.

SPECIAL MEATBALLS

Nellie Nibbelink

1 can cream of mushroom soup	1 T. parsley
1/2 can water	1 T. onion
1/2 c. dry bread crumbs	1 beaten egg
1 lb. hamburger	1/4 tsp. salt

Mix soup and water. Add 1/2 cup of soup mixture to all other ingredients. Shape into 1 1/2 inch balls. Bake for 45 minutes at 350°. Pour off grease. Pour remaining soup mixture over meatballs. Bake another 15 minutes at 350°.

Do you want to be well liked?
Try listening.

SPECIAL PORK CHOPS

Lois Hoksbergen

6 pork chops; brown, then season with 1/2 teaspoon salt and 1/2 teaspoon sage. Place in a baking dish. Core four tart apples. Slice in rings and arrange on pork chops. Sprinkle 1/2 cup brown sugar over apples. Make gravy - 2 tablespoons flour in drippings. Add one cup water, 1/4 cup raisins, and 1 tablespoon vinegar. Cook until thick. Pour over apples and chops. Bake at 350° for one hour.

STEAK CUPS

Bev Vos - Donna Fynaardt

1 1/2 lb. ground beef	1 tsp. salt
3/4 c. milk	1/3 c. chopped peppers
1 egg	1 T. mustard
2/3 c. quick cooking oatmeal	6-8 T. catsup <u>or</u> tomato sauce
1/3 c. chopped onion, if desired	

Combine all ingredients except catsup. Put ingredients in muffin tins, dividing it equally. Make a hole in the center of meat and fill with catsup. Bake at 350° for 40 minutes.

STEAK WITH VEGETABLE GRAVY

Sylvia Nieuwsma

3/4 c. finely chopped carrot	1-2 lb. beef round steak
3/4 c. finely chopped onion	1/2 c. catsup
1/2 c. finely chopped celery	1 T. vinegar
	2 T. flour

In crockery cooker, place vegetables. Place meat atop vegetables. Sprinkle with salt and pepper. Combine catsup, vinegar, and 1/3 cup water. Pour over meat. Cover and cook on low heat for 8 to 10 hours. Remove meat. Skim excess fat from cooking liquid, pour mixture into saucepan. Blend 1/2 cup cold water slowly into flour. Stir into vegetable mixture. Place meat on platter. Spoon some gravy over meat, pass rest.

Hay fever can be either positive or negative;
Sometimes the eyes have it and sometimes the nose.

STROMBOLI SANDWICHES

Bev Vos

- | | |
|---------------------|------------------------|
| 1 lb. ground beef | 1/4 c. Parmesan cheese |
| 2 T. chopped onion | 1/2 tsp. garlic powder |
| 1/2 c. tomato sauce | 1/2 tsp. fennel seed |
| 1/2 c. ketchup | 1/16 tsp. oregano |

Brown hamburger and onion. Add other ingredients and cook 20 minutes. Spread garlic butter (1/4 cup for 6-8 buns) on buns. Spoon on meat mixture. Top with mozzarella cheese (about 1/4 pound). Wrap in foil. Bake at 350° for 15 minutes.

STUFFED BEEF LOGS

Lois Klyn

- | | |
|-----------------------------|--|
| 1 1/2 lb. ground beef | 1 tsp. salt |
| 3/4 c. dry bread crumbs | 4 tsp. Worcestershire sauce, or less |
| 1/2 c. finely chopped onion | 6 strips of Cheddar cheese, 4 x 1/4 inch |
| 1 egg, lightly beaten | 6 slices bacon |

Combine beef, crumbs, onions, egg, salt, and sauce. Divide into 6 portions. Shape each part around a strip of cheese to form a roll. Wrap each with bacon. Place on rimmed baking sheet. Bake at 400° for 20 to 30 minutes or until done. If smaller portions are desired, make 8 or 9 smaller logs. Logs may be frozen and then add 15 minutes baking time.

STUFFED PORK CHOPS

Leona Van Wyk

- | | |
|---|----------------------------|
| 4 thick pork chops with slit for pocket | 1 c. chopped celery |
| 3 T. butter | 1/2 tsp. poultry seasoning |
| 2 T. chopped onion | 2 c. soft bread cubes |

Melt butter; add onion, celery and seasoning. Cook till tender. Add bread cubes and fill chops. Fasten with toothpicks. Brown in electric skillet. Then add 1/2 cup water. Cover and cook till tender. Then may layer 6 carrots sliced thick, one green pepper, and another one cup water. Cook 10 to 15 minutes more. Four servings.

A raisin is a grape that's had too many worries.

STUFFED PORK CHOPS

Marie Blom

4 pork chops	1/4 c. water
3 c. bread crumbs	1/2 tsp. sage
2 tsp. chopped onions	1 can cream of mushroom soup
1/4 c. melted butter	1/2 c. milk
1 egg	

Brown chops and put in baking dish. Mix all ingredients, but soup and milk. Then mix the soup and milk together and add to the first mixture, and pour over the chops. Bake one hour at 350°.

STUFFED PORK CHOPS

Sharon Wooldridge

Mix 3 cups bread crumbs, apple, and sage with 1/2 to 1 can mushroom soup, thinned with water. Brown pork chops in baking dish. Top with stuffing. Bake one hour at 350°.

SWEDISH MEATBALLS

Leona Van Wyk

1 1/2 lb. hamburger	1 tsp. salt
1/2 lb. seasoned sausage	Dash of pepper
1 egg	Finely chopped onion
1/2 c. milk	1 can mushroom soup
1 c. bread crumbs	

Form into balls. Brown in skillet. Put balls in casserole dish. Add drained fat from browning to mushroom soup, with a little Kitchen Bouquet, to make a brown gravy, then pour over balls. Bake 45 minutes to one hour at 350°.

Each time you turn the pages
 Looking for something new to cook
 Fondly remember each person
 Who makes possible this book.

SWEET-SOUR MEATBALLS

Teresa DeJager

- | | |
|----------------------------------|--------------------------------|
| 5 tsp. beef flavor instant | 1/3 c. Realemon juice |
| bouillon or 5 beef flavored | 3 T. firmly packed light brown |
| bouillon cubes | sugar |
| 1/4 c. water | 2 T. soy sauce |
| 1 1/2 lb. lean ground beef | 1 tsp. ginger |
| 1 c. soft bread crumbs | 2 T. cornstarch |
| 3/4 c. finely chopped onion | 1 large green pepper, seeded |
| 1 egg | and cut into bite size pieces |
| 1 (20 oz.) can pineapple chunks, | Hot cooked rice |
| drained, reserving syrup | |

In small saucepan, over low heat, dissolve 2 teaspoons bouillon in water. In large bowl, combine beef, crumbs, onion, bouillon liquid and egg; mix well. Shape into 18 meatballs. In large skillet, brown meatballs. Pour off fat. In 2 cup measure, combine 1/4 cup pineapple syrup, Realemon, sugar, soy sauce, remaining bouillon and ginger; add to meatballs. Cover and simmer 20 to 25 minutes. Combine remaining pineapple syrup and cornstarch; stir into meatball mixture. Cook and stir until thickened. Add pineapple and green pepper. Heat through. Serve with rice. Refrigerate leftovers.

SWEET 'N SOUR RIBS

Lois Hoksbergen

- | | |
|-------------------------------|---------------------------------|
| 3 lb. lean country style ribs | 1 T. Worcestershire sauce |
| Salt <u>and</u> pepper | 1/3 c. vinegar |
| 1/2 c. onion, chopped | 1 (No. 2) can pineapple tidbits |
| 1/4 c. green pepper | and syrup |
| 1 (8 oz.) can tomato sauce | 1/4 c. brown sugar |
| | 1/2 tsp. dry mustard |

Sprinkle ribs with salt and pepper and bake for 1 1/4 hours at 350°. Drain fat. While ribs are baking, mix other ingredients together and let stand. Then put sauce over ribs and bake one hour more at 350°. Baste frequently with sauce during baking.

There's one thing about baldness -
it's neat.

TACO PLEASIN PIZZA

Nancine Bruxvoort

CRUST:

- | | |
|---|-----------------------------|
| 2/3 c. milk | 1 1/4 c. enriched corn meal |
| 4 oz. chopped green chilies,
drained | 1 1/4 c. flour |
| 1/3 c. vegetable oil | 2 tsp. baking powder |
| | 1 1/2 tsp. salt |

TOPPING:

- | | |
|---------------------|--|
| 1 lb. pork sausage | 1 1/2 c. (6 oz.) shredded Cheddar
or monterey jack cheese |
| 16 oz. tomatoes | 2 c. shredded lettuce |
| 6 oz. tomato paste | 1 medium tomato, chopped |
| 2 tsp. chili powder | 1 c. ripe olive halves |

Press crust in 14 inch pizza pan. Shape edge to form ridge. Bake at 400° for 10 minutes. Brown meat; drain. Add tomatoes, paste, and powder. Mix and bring to a boil. Simmer 5 minutes. Spread on partially baked crust. Top with 1/2 cup cheese. Bake 10 more minutes. Top with lettuce, cheese, tomatoes, and olives.

TACO SALAD

Carmen Reitsma

- | | |
|------------------------------|--|
| 1 medium onion, chopped | 1 tomato, cut up |
| 1 large head lettuce | 1 lb. ground beef, browned and
drained |
| 4 oz. Cheddar cheese, grated | 1 bag taco chips, crushed |
| 1 can ripe olives, sliced | 1 (8 oz.) bottle Thousand Island
dressing |
| 1 can kidney beans, drained | 1/4 tsp. salt |

Toss all ingredients except chips, tomatoes. Add them before serving.

TASTY PORK CHOP DINNER

Adriana Roose

- | | |
|------------------------------|---|
| 4 pork chops, 1/2 inch thick | 1 lb. can mixed chop suey
vegetables |
| Flour | 1/2 c. uncooked rice |
| 2 T. oleo | 1/2 tsp. curry powder, optional |
| 1 can mushroom soup | |

Flour chops and brown in oleo. Mix soup with remaining ingredients. Put into casserole, and top with chops. Pour drippings over top. Cover and bake at 350° for one hour. May take cover off for last 15 minutes.

TATER TOT HOT DISH

Sue Van Ee

1 lb. hamburger
 1/2 c. oatmeal
 Salt and pepper, to taste
 1/2 c. milk

1 can cream of chicken soup
 Onion rings, optional
 Frozen Tater Tots

Mix hamburger and oatmeal with seasonings. Spread in bottom of 9 x 9 inch pan. Mix milk and soup. Pour over hamburger. Arrange onion rings and frozen Tater Tots on top. Bake at 350° for one hour.

TEXAS HASH

Carmen Reitsma

1 lb. hamburger, browned
 1/4 c. chopped onion
 1 c. diced celery
 1/4 c. green pepper

2 c. tomatoes
 1 tsp. salt
 1/8 tsp. chili powder
 1/2 c. uncooked rice

Combine all ingredients. Heat to boiling on stove. Then bake, covered, one hour at 350°.

TOPPED HAMBURGER

Mrs. Henry W. De Jong

3/4 c. soft bread crumbs
 1/2 c. milk
 1 lb. ground beef
 Salt and pepper, to taste
 2 T. Worcestershire sauce

1/2 c. catsup
 1 T. sugar
 1 T. vinegar
 1 chopped onion

Combine bread crumbs, milk, beef, Worcestershire sauce, salt, and pepper. Form into patties and brown. Drain off fat. Combine remaining ingredients and pour over hamburger. Cook slowly for 20 minutes.

VEGETABLE CASSEROLE

Stella Pothoven

3 c. diced potatoes
 2 c. sliced carrots
 2 c. cooked green beans
 Celery
 Onions

Salt
 Pepper
 1 lb. hamburger
 1 can cream of mushroom soup or
 tomato, or celery

Brown and drain hamburger. Then mix all ingredients together. Bake at 350° for 1 1/2 hours or in crock pot on slo-heat for 8 hours.

ZIPPY BEEF CASSEROLE

Cheryl Roose

- | | |
|-------------------------------|---------------------------------|
| 1 lb. ground beef | 2/3 c. catsup |
| 4 oz. uncooked elbow macaroni | 1/2 c. shredded Cheddar cheese, |
| 1 can (10 1/2 oz.) cream of | 2 oz. |
| mushroom soup | 1/4 c. chopped green pepper |
| 3/4 c. milk | 1 to 2 T. instant minced onion |
| 1 c. crushed potato chips | 1 tsp. salt |

Heat oven to 350°. Cook and stir until brown. Drain off fat. Cook macaroni as directed on package. Drain.

In ungreased 2 quart casserole, mix all ingredients except potato chips. Cover and bake 40 minutes. Uncover, sprinkle with potato chips and bake 5 minutes longer. Serves 4-6.

ZUCCHINI SAUSAGE CASSEROLE

Pat Deur

- | | |
|---------------------|-------------------------|
| 2 lb. sausage | Parsley |
| 2 c. cottage cheese | 3 lb. zucchini, chopped |
| 2 eggs | Green pepper, to taste |
| | 1/4 c. Cheddar cheese |

Cook sausage in skillet, then place in 9 x 13 inch pan. Combine cottage cheese, eggs, and parsley. Combine zucchini, green pepper, and Cheddar cheese. Place zucchini mixture over meat, then cottage cheese layer, and top with mozzarella cheese to taste. Bake.

POULTRY - FISH

TARTAR SAUCE

Doris Nibbelink

- | | |
|----------------------|----------------------|
| 1 pt. salad dressing | 1/2 tsp. horseradish |
| 1/4 c. pickle relish | 1 tsp. minced onion |
| 1 tsp. mustard | Few drops Tabasco |

Blend all together. Keeps well.

QUICK TARTAR SAUCE

Donna Van Wyk

- | | |
|---------------------|---------------------------------|
| 2 T. vinegar | 2 T. sweet pickle relish, drain |
| 2 c. salad dressing | 3 T. sugar |
| 1 T. mustard | 2 T. onion, grated |

Blend together and chill.

BREAD STUFFING

Tress Deur

3 qt. stale bread	1/4 tsp. pepper
6 tsp. salt or less	3/4 c. oleo <u>or</u> butter
1/2 tsp. sage	1/2 c. chopped onion
1 c. chopped celery	

Combine bread, salt, sage, celery, and pepper. Melt butter in frying pan, brown onion. Then mix all together.

TURKEY STUFFING

Kay Boot

3 c. bread, broken up	2 T. butter
1 c. celery, cut up	1 lb. sausage meat
2 onions, chopped	1 1/2 c. milk or as much as needed
1 egg	Parsley
1/2 tsp. poultry seasoning	Salt, to taste
Little paprika	

Warm the milk and butter. Toss all together. Nuts may be added, if desired.

CHICKEN OR TURKEY DRESSING

Cornelia Veenstra

4 c. bread cubes	1 T. chopped onion
2 T. melted oleo	2 tsp. poultry seasoning
1 c. cut chicken or turkey, cooked	Salt <u>and</u> pepper
3 T. diced celery	1 qt. water <u>or</u> broth

Cook onion and celery till tender. Add chicken or turkey, oleo, bread, and seasonings. Add one quart broth or enough to make nice and moist.

BAKED EGGS

Bev Vos

8 slices bread, crust removed	2 c. cubed ham, sausage links, <u>or</u> crisp fried bacon
8 eggs	1 c. shredded Cheddar cheese
4 c. milk	
2 tsp. salt	

Cube the bread and place in a greased 9 x 13 inch pan. Beat the eggs, add the milk and salt, and pour over the bread cubes. Then add the meat and sprinkle the cheese over all. Let this mixture set in the refrigerator overnight and bake the next morning for one hour at 325°.

EGG AND POTATO SCRAMBLE

Mrs. Steve Vos

- | | |
|---|------------------|
| 2 slices bacon | 1/4 c. milk |
| 4 medium-sized potatoes,
sliced thin | 4 eggs, beaten |
| 1 tsp. salt | Pepper, to taste |

Fry bacon slices and remove from the frying pan. Fry the potatoes in the fat until very lightly browned, sprinkling with salt when the browning starts. Cover the pan tightly (I sometimes add a tablespoon water to make the potatoes more mealy) and cook over very low heat until potatoes are tender.

Combine the eggs, milk, and pepper. Pour over the potatoes in the pan and cook very slowly, stirring occasionally, until eggs are set. Crumble the bacon slices and add just before removing the pan from the heat. Serve immediately. (May substitute cooked ham, dried beef, or leftover meat for bacon, and cheese may be added with the eggs.)

BAKED CHICKEN AND RICE (EASY)

Shelley Buhrow

- | | |
|---------------------|---------------------------|
| 1 can mushroom soup | 1 soup can milk |
| 1 can celery soup | 1 frying chicken |
| 1 c. instant rice | 1 pkg. dry onion soup mix |

Combine soups, milk and rice in 9 x 13 inch pan. Add one cut up fryer (no salt or flour). Sprinkle onion soup over top. Cover tightly with foil and bake 2 1/2 hours at 325°.

BAKED ONION CHICKEN

Judy Vos

- | | |
|---------------------------------|---------------------------------|
| 2 fryers cut in serving pieces | 1 tsp. salt |
| 1 c. fine saltine crumbs, about | 1/4 tsp. pepper |
| 26 crackers | 2 eggs |
| 1/2 envelope green onion dip | 2 T. milk |
| mix or 2 tsp. minced onion | 4 T. butter <u>or</u> margarine |

Rinse chicken, dry, pull off skin. Mix saltine crumbs, dip mix, salt, pepper in shallow dish. Beat eggs with milk in a pie plate. Dip chicken into egg mixture, letting any excess drip back into pie plate; roll in crumb mixture to coat well. Place, meaty side up, in a single layer in two greased 9 x 13 x 2 inch baking pans. Preheat oven to 350°. Melt butter in a small skillet; drizzle over chicken. Bake 1 to 1 1/2 hours or until tender and brown. May serve hot or cold. Yields 8 to 10 servings.

BAKED SALMON AND MACARONI

Tena Dahm

- | | |
|-------------------------|------------------------------|
| 3 c. cooked macaroni | 2/3 c. grated cheese |
| 2 c. salmon | 1/2 c. buttered bread crumbs |
| 2 c. medium white sauce | Salt and pepper |

Remove bones from salmon. Fill well oiled baking dish with alternate layers of salmon and macaroni, and white sauce to which cheese has been added. Cover with bread crumbs. Bake at 350° until brown on top, about 45 minutes.

BIRTHDAY SUPPER CASSEROLE

Mrs. Steve Vos

- | | |
|--|---------------------------------|
| 1 c. uncooked elbow macaroni | 1 (10 oz.) can chicken soup |
| 2 c. diced chicken | 1/2 c. milk |
| 1 c. mild Cheddar cheese,
shredded | 1/4 c. chopped pimienta |
| 1 (10 1/2 oz.) can mushroom
stems and pieces, drained | 1/2 tsp. prepared mustard |
| | 1 c. soft bread crumbs |
| | 2 T. melted butter or margarine |

Cook the macaroni as directed on the package, then drain. Mix all the ingredients together except the bread crumbs and melted butter, and place in a buttered casserole. Make buttered bread crumbs and sprinkle over the top. Bake, uncovered, in a 350° oven for 50 minutes.

BISCUIT NUGGET CHICKEN BAKE

Virginia Veenstra

- | | |
|---|---|
| 2 c. cooked chicken or turkey,
or two 5 oz. cans boned chicken | 1 T. instant onion (1/4 c.
chopped onion) |
| 1 tsp. paprika | 1 (10 3/4 oz.) can cream of mush-
room or chicken soup |
| 1/4 tsp. salt | 4 oz. can drained mushrooms |
| 1/2 tsp. dill weed | 10 oz. can biscuits |
| 1 c. milk | 1/4 c. Parmesan cheese |
| | 1 tsp. parsley flakes |

Heat oven to 375°. In medium saucepan, combine chicken, 1/2 teaspoon paprika, dill weed, salt, milk, soup, and mushrooms. Heat till bubbly. Pour hot chicken mixture into ungreased 8 or 9 inch square pan. Separate biscuit dough into 10 biscuits. Cut each into four pieces. In medium sized plastic bag, combine 1/2 teaspoon paprika, cheese, onion, parsley; shake biscuit pieces in cheese-herb mixture until coated. Arrange over hot chicken mixture. Sprinkle remaining cheese mixture over biscuits. Bake 15 to 18 minutes at 375° until deep golden brown.

CHICKEN-A-LA-KING

Cheryl Roose

2 cans cream of mushroom soup 1 can drained peas
 3 cans cream of chicken soup Cut up cooked whole chicken
 About 2 cans milk

Stir all together in large pan; cook on stove until hot.

CHICKEN AND MINUTE RICE

Marie Vander Molen

1 1/2 c. Minute Rice 1 can cream of celery or
 1 can cream of chicken soup mushroom soup

Mix. This goes in bottom of pan. Lay chicken pieces over this. Sprinkle one package dry onion soup over it, as much as you like. Bake in slow oven 200°, later 250° or 275°, one hour or 1 1/2 hours. Use aluminum foil to cover.

CHICKEN AND STUFFING PIE

Nancine Bruxvoort

CRUST:

8 oz. herb-seasoned stuffing 1/2 c. melted butter
 mix 1 egg, beaten

3/4 c. chicken broth

Mix and press into 10 inch pie plate.

FILLING:

4 oz. mushrooms 1 c. peas
 2 tsp. flour 2 T. dried pimiento
 1/2 c. chopped onion 1 T. parsley flakes
 1 T. butter 1 tsp. Worcestershire sauce
 10 1/2 oz. chicken gravy 1/2 tsp. thyme
 3 c. cubed cooked chicken 4 slices American cheese

Drain mushrooms. Combine liquid with flour; set aside. Saute mushrooms and onions in melted butter. Stir in all ingredients except cheese. Heat thoroughly. Turn into crust. Bake at 375° for 20 minutes. Cut each cheese slice into 4 strips. Place in lattice design on pie. Bake 5 minutes more.

Marriage is a matter of give and take.
 So what your husband doesn't give you,
 you will have to take.

CHICKEN CASSEROLE

Twila DeJong

3 to 4 c. deboned cooked
chicken or turkey

1 c. chopped celery
1 1/2 c. uncooked noodles

SAUCE:

1/2 c. butter

3 c. meat broth

1/2 c. flour

1 can cream of celery soup

1 T. lemon juice

Pepper, to taste - no salt

Cook celery until done and cook noodles until done. Mix meat, celery, and noodles and put in a buttered 9 x 13 inch Pyrex baking dish. Cover with the sauce. Melt butter and slowly stir in flour. Add lemon juice and broth slowly. Cook until thick. Add celery soup and pepper. Pour over the chicken and cover with 8 small crushed saltines which have been stirred in 2 tablespoons melted butter. Bake one hour at 350°.

CHICKEN MACARONI CASSEROLE

Lois Hoksbergen

2 c. chicken, cooked and diced

2 c. milk

2 cans cream of mushroom soup

1/2 lb. cut up cheese

2 c. macaroni, uncooked

2 small chopped onions

Mix all ingredients together. Bake in large baking dish at 350° for one hour. If you are going to church, put in a real slow oven and leave until you get home. This can be mixed the night before and kept in refrigerator.

CHICKEN CASSEROLE

Anna Roose

5 c. cut up cooked chicken

2 c. crushed crackers

1 c. chicken stock

1 tsp. salt

1/4 tsp. pepper

1 T. chopped onion, or onion
seasoning

3 stalks diced celery

2 eggs, beaten

Mix and put into 9 x 13 inch pan. Pour one cup of milk with one can cream of mushroom soup over top. Bake one hour in moderate oven.

Secret: Something you tell one person at a time.

CHICKEN CASSEROLE

Judy Van Gorp

FIRST LAYER: 1/2 package Pepperidge Farm stuffing with 2 table spoons melted butter.

SECOND LAYER: French style green beans (1 or 2 cans).

THIRD LAYER: One can cream of chicken or mushroom soup.

FOURTH LAYER: About 3 cups cut up cooked chicken.

FIFTH LAYER: One can cream of chicken or mushroom soup.

SIXTH LAYER: One can O & C onion rings.

SEVENTH LAYER: One half package Pepperidge Farm stuffing with 2 tablespoons melted oleo and a little water.

Place in a 9 x 13 inch pan and bake at 350° for 50 minutes.

CHICKEN CASSEROLE

Rita Veenstra

1 chicken, cooked and diced

1/2 c. chicken broth

2 c. cracker crumbs

Salt and pepper to taste

4 eggs, beaten

1 can mushroom soup

2 c. milk

Combine all ingredients. Put in casserole and bake at 375° for one hour.

CHICKEN CASSEROLE

Carol Verhey

2 c. diced chicken

1/2 c. melted butter

1/2 c. uncooked Minute Rice

4 well beaten eggs

2 c. chicken broth

1 c. diced celery

4 slices cubed bread

Salt, to taste

Mix all together in buttered casserole. Bake at 350° for one hour.

CHICKEN CASSEROLE

Tena Westercamp

1 large or 2 small chickens,
cooked, deboned

1 pt. milk

1 c. broth

4 hard-boiled eggs, diced

1 pkg. (7 oz.) shell macaroni,
uncooked

1 onion (chopped); 1 c. celery

1/2 c. green pepper, chopped fine

1/2 lb. Velveeta cheese, diced

2 cans cream of mushroom soup

Mix all together in 9 x 13 inch baking dish; let stand in refrigerator overnight. Bake 350°, 1 1/4 hours. Cover with foil until it starts to bake good; then uncover and continue baking.

CHICKEN DISH

Gret Veenstra

Cook one chicken, remove from bones. Place in bottom of buttered baking dish. Cover with the following mixture.

4 c. bread cubes	1/4 tsp. baking powder
1/2 c. celery	1 egg

Top with one can cream of mushroom soup and buttered bread crumbs. Cover with foil and bake one hour. Uncover for last 20 minutes of baking.

CHICKEN EISENHOWER'S CHOICE

Donna Fynaardt

1 (3 lb.) chicken	1 c. catsup
1/2 c. chopped celery	Salt, to taste
1/4 c. lemon juice	1 chopped onion
1 c. water	2 T. brown sugar
2 T. fat	1/2 T. mustard
2 T. vinegar	Dash of red pepper

Cut chicken, brown in skillet, remove to casserole. Add onion to fat and brown slightly, add remaining ingredients and simmer 30 minutes. Pour over browned chicken in casserole. Cover and bake in slow to moderate oven, 325° to 350°, for one hour.

This is a good way to fix an old hen, just put in oven longer.

CHICKEN HOT DISH

Marie Vander Molen

2 c. chicken, diced	1 can peas, no juice
1 can cream of chicken soup	2/3 can chow mein noodles
3/4 c. milk or a little more	

Mix together. Put crumbs on top. Bake at 350° for 1/2 hour. For 8 to 9 people.

CHICKEN 'N HAM ROLL-UPS

Marcia Pothoven

3 whole chicken breasts, split, skinned, and boned; about 1 1/2 lb. boneless	2 T. oleo 1 can cream of chicken soup 1/4 c. dry white wine
6 slices boiled ham	

Place chicken between 2 sheets of wax paper. Flatten with flat side of knife and top each with slice of ham. Roll up. Secure with toothpicks. In skillet, brown roll ups with oleo, stir in soup and wine. Cover and cook over low heat 20 minutes or until done. Stir occasionally. Makes six servings.

CHICKEN NOUGATS

Mrs. Steve Vos

4 whole chicken breasts, or any 2 tsp. Ac'cent
 suitable white meat 1 tsp. salt
 1/2 c. fine dry bread crumbs, 1 tsp. thyme
 unseasoned 1/2 c. melted margarine
 1/4 c. grated Parmesan cheese

Cook and bone chicken; remove skin. Cut into small pieces. Combine bread, cheese, Ac'cent, salt, and thyme. Dip chicken into margarine, then into crumbs. Place in foil lined baking sheet. Bake in 400° oven for 15 minutes. It can be made the day before, refrigerated and then baked just before serving time. Nice to serve at a party along with chips and dip.

CHICKEN ON SUNDAY

Mrs. Judy Vos

1 can cream of chicken soup 1 c. rice
 1 can cream of mushroom soup 1 envelope onion soup mix
 1 can milk 1 (3-4 lb.) fryer

Mix soups, milk, and rice in a buttered 9 x 13 inch pan. Place raw chicken evenly on top of rice mixture. Sprinkle with soup mix. Cover with tin foil. Bake 2 1/2 to 3 hours at 325°.

CHICKEN POT PIE CASSEROLE

Iris Vander Hart

1 1/2 c. diced carrots 1/4 c. butter
 1 1/2 c. diced potatoes 1/4 c. flour
 3 T. chopped onions 1 can tuna or chicken
 Milk 1 c. canned peas

Cook carrots, potatoes and onion till tender in liquid of peas. Drain off liquid into measuring cup. Add oil from tuna and enough milk to make 2 cups of liquid in all. Melt butter; blend in flour and add liquid, stirring constantly until thickened. Pour over cooked vegetables. Add tuna, peas, and season to taste. Turn into casserole and cover with pastry, biscuit dough or bread crumbs. Bake at 425° until crust is done.

Laugh -- a smile that has burst.

CHICKEN RICE CASSEROLE

Mrs. Kenneth De Jong - Donna Fynaardt

- | | |
|------------------------------|-----------------------------|
| 2 c. Minute Rice | 1 c. milk |
| 1 can cream of celery soup | 1/2 envelope dry onion soup |
| 1 can cream of mushroom soup | 1 spring frying chicken |

Grease 8 x 13 inch baking dish. Sprinkle rice on bottom of dish. Heat soup and milk. Pour over rice. Lay pieces of raw chicken over soup and sprinkle with dry onion soup mix. Seal dish with aluminum foil and bake at least 2 hours at 325°.

CHICKEN RICE CASSEROLE

Nella Veenstra

- | | |
|------------------------------|------------------------------|
| 1 chicken browned and cut up | 1 can cream of mushroom soup |
| 1 c. raw rice | 2 cans water |
| 1 pkg. Lipton onion soup | |

Place browned pieces of chicken in greased baking dish. Mix remaining ingredients and pour over chicken. Bake 2 1/2 to 3 hours, first half hour at 350° then turn oven to 300°.

CHICKEN SUPREME

Helen Roose

- | | |
|------------------------------|--------------------------|
| 1 can cream of mushroom soup | 3/4 c. rice |
| 1 can cream of chicken soup | 1/2 c. milk |
| 1 can chicken vegetable soup | 1 frying chicken, cut up |

Mix 3 soups with rice and milk. Pour into well greased 9 x 13 inch baking dish. Place chicken pieces on top. Sprinkle with salt. Cover with foil. Bake 2 1/2 to 3 hours at 300°.

CLAM FRITTERS

Marilee Vander Wal

- | | |
|---------------------|-----------------------------|
| 1/2 c. milk | 1/2 tsp. salt |
| 2 tsp. baking soda | 1/4 tsp. pepper |
| 1/2 c. flour | 1 can minced clams, drained |
| 2 eggs, beaten well | |

Mix all together. Fry this batter on a hot griddle exactly as you do pancakes. Eat with butter on them and salt. Delicious if you enjoy seafood.

A quarter may not be as good as a dollar,
but it goes to church more often.

EGG NOODLES

Mrs. Janice Uitermarkt

2 egg yolks
1/2 c. milk

1 tsp. baking powder
1 1/2 to 2 c. flour
Pinch of salt

Mix all together. Roll out on floured surface to desired thickness. Sprinkle with flour. Roll up as cinnamon rolls. Cut in slices. Lay out to dry. Cook in broth.

FANTASTIC CHICKEN

Marilyn Vander Linden

1 cut up chicken
3/4 c. rice
1 pkg. dry onion soup mix

1 can cream of chicken soup
1 can water
Salt and pepper

Butter 9 x 13 inch pan. Cover bottom with rice. Place chicken on top of rice. Combine soups, water, and seasonings. Simmer 2 or 3 minutes, and pour over rice and chicken. Bake 1 1/2 hours at 350°. Cover with aluminum foil the last half of baking time.

FIVE CAN CASSEROLE

Nancy Terpstra

1 can boned chicken
1 can cream of chicken soup
1 can cream of mushroom soup

1 can Chinese noodles
1 small can Carnation milk
1 small can water chestnuts,
optional

Mix and cover with buttered bread crumbs. Bake one hour at 350°.

HOT CHICKEN DISH

Marilee Vander Wal

1/2 c. uncooked rice
1 whole raw chicken
1 pkg. Lipton dry onion soup

2 cans cream of chicken soup
1 can water

Cut chicken into bite sized pieces, bones and all. Place chicken in baking dish. Sprinkle rice over the chicken and put on dry onion soup. Pour over this the chicken soup and water. Bake at 350° for one hour covered and then uncovered for another 1 1/2 hours.

A coffee break is when the second cup is free.

KRISPY SUNDAY CHICKEN

Lois Hoksbergen

1 chicken cut in serving pieces. Shake in bag of cornflake crumbs and paprika and seasoning salt. Place loosely in foil lined cookie sheet or heavy roaster pan. Bake in 250° oven for 2 1/2 hours or till golden brown and krispy. No need to turn chicken.

LEMON CHICKEN

Sylvia Nieuwsma

- | | |
|---|------------------|
| 1 or 2 cut up chickens | 3 T. brown sugar |
| 1 (6 oz.) can frozen lemonade concentrate | 1 T. vinegar |
| | 2 T. cold water |
| 3 T. catsup | 2 T. cornstarch |

Coat chicken with flour and salt and brown in hot oil. Transfer to a crockery cooker. Stir together lemonade concentrate, brown sugar, catsup and vinegar. Pour over chicken. Cover, cook on high heat setting for 3-4 hours. Remove chicken, pour cooking liquid into saucepan. Skim fat from liquid. Blend cold water slowly into cornstarch, stir into hot liquid. Cook and stir till thickened. Serve chicken with gravy over hot cooked rice.

OVEN CHICKEN

Ila Ozinga

- | | |
|---------------------------------|---------------------|
| 1 stewing hen, cooked and boned | 3/4 c. oleo, melted |
| 1 can cream of mushroom soup | 1 1/2 c. flour |
| 1 small can mushrooms, optional | 1 qt. milk |
| | 3 beaten eggs |

Combine stewing hen, soup, and mushrooms and place in a 9 x 13 inch pan. Mix the remaining ingredients and pour over chicken mixture. Cover with bread crumbs and bake one hour at 350°. Let stand 10 minutes before serving. You can put carrots and peas in it, too.

OVEN CRUSTY CHICKEN

Carol Fynaardt

- | | |
|-------------------------------|---------------------------|
| 1 (2 1/2 lb.) chicken, cut up | 1/2 to 2/3 c. melted oleo |
| 4 c. crushed Rice Krispies | 1/4 tsp. pepper |
| 1 tsp. salt | |

Roll cut up chicken in melted oleo, salt, pepper, mixture and last in crushed Rice Krispies. Put in tin foil lined pan and bake uncovered or unturned for 1 hour at 350°.

A lot of kneeling keeps you in good standing with God.

PEACHY CHICKEN

Sylvia Nieuwsma

1 chicken, cut up
 3/4 c. flour
 1 tsp. salt
 Dash of pepper
 1/2 tsp. seasoning salt
 2 T. fat

1 onion, sliced (optional)
 1 (2 1/2) can sliced peaches
 1 T. cornstarch
 3 T. cider vinegar
 1 T. soy sauce
 1 green pepper (optional)

Dust chicken in flour and seasoning. Brown. Remove chicken from fry pan and saute onion and green pepper until transparent. Cook one cup peach juice, cornstarch, soy sauce, and vinegar until thickened. Put chicken in baking dish. Top with sauce to which onion and green pepper have been added. Cover with foil. Bake at 350° for one hour. Remove cover and place peach slices and quartered tomatoes on chicken. Return to oven for 10 to 15 minutes more. Serve with rice.

PAPER BAG BARBECUED CHICKEN

Mrs. Steve Vos

Salt and pepper a 3-4 pound cut up fryer. Grease the inside of a paper bag. Dip each piece of chicken in barbecue sauce and put inside the greased bag. Pour another 1/2 cup sauce over the chicken. Staple top of bag closed. Put in shallow pan. Bake 2 hours at 350°. You may wish to foil line pan for easier clean-up.

SALMON LOAF

Iris Vander Hart

1 can salmon (2 c.)
 2/3 to 3/4 c. milk
 2 c. soft bread crumbs
 2 T. pickle relish

1 T. lemon juice
 3/4 tsp. salt
 1/4 tsp. pepper
 1 slightly beaten egg

Drain salmon, reserve liquid. Add enough milk to measure one cup. Flake salmon. Combine all ingredients and pack in greased 8 x 4 x 3 inch loaf pan. Bake one hour at 350°.

The glory of every morning is that it offers us a chance to begin again.

SALMON CHEESE LOAF

Twila DeJong

- | | |
|---------------------|----------------------|
| 2 c. canned salmon | 1/2 tsp. celery salt |
| 1 c. grated cheese | Pepper, to taste |
| 1 c. cracker crumbs | 1 beaten egg |
| 1 T. onion | 2/3 c. milk |
| 1/2 tsp. salt | 2 T. melted butter |

Combine all ingredients and bake in a 350° oven for 45 minutes to one hour. A 10 x 6 inch glass dish works well.

SALMON PATTIES

Cornelia Veenstra

- | | |
|----------------|----------------------------------|
| 1 can mackerel | 1/2 c. milk |
| 14 crackers | Pepper <u>and</u> salt, to taste |
| 2 eggs | |

Drop by tablespoons in hot skillet with butter or oleo. Pink salmon makes a very dry patty.

SCALLOPED CHICKEN

Marie Vander Molen

- | | |
|---|----------------------------------|
| 1 large stewing chicken, cook till tender | Some sage or poultry seasoning |
| 2 cans mushroom soup | Salt <u>and</u> pepper, to taste |
| 3/4 loaf bread | 2 eggs, beaten |
| 1 onion, optional | Broth from chicken |

Combine boneless meat and soup undiluted. Add hot broth to bread till moist, line 9 x 13 inch pan with 1/2 of dressing. Spoon chicken mixture over top. Add 2 eggs to last half of dressing, spoon on top of chicken. Bake in 350° oven 30 to 45 minutes. Cut in squares. Can make gravy with rest of broth, and spoon over each serving, if you like. Big recipe, serves 12 to 13 people.

SCALLOPED TUNA FISH

Stella Pothoven

- | | |
|------------------------|-----------------------|
| 1 c. milk | 2 T. butter |
| 1/4 c. diced onion | 1 can tuna fish |
| 2 T. flour | 1/2 c. chopped celery |
| Salt <u>and</u> pepper | Paprika |

Combine milk and onion and bring to boil. Let stand 5 minutes and make white sauce with the butter and flour, cooking until thick. Add the celery, tuna, and seasonings. Serve hot on toast.

SEVEN-MINUTE TUNA CASSEROLE

Kathy Arkema

- | | |
|----------------------------|--------------------------------|
| 1 can (6 1/2 oz.) tuna | 1/4 tsp. onion powder |
| 1 can French fried onion | 1 can (4 oz.) mushrooms, drain |
| 1 c. celery, thinly sliced | 1 can cream of celery soup |

Combine 1/2 can of French fried onions with other ingredients. Place in greased casserole. Bake at 350° for 25 minutes. Sprinkle remaining onions on top. Bake 5 minutes longer.

SPICY OVEN FRIED CHICKEN

Mrs. Steve Vos

- | | |
|-------------------------|----------------------------------|
| 1/2 c. yellow corn meal | 1/4 tsp. pepper |
| 1/2 c. flour | 3-4 lb. broiler or fryer, cut up |
| 1 1/2 tsp. salt | 1/2 c. milk |
| 1 1/2 tsp. chili powder | 1/3 c. margarine, melted |
| 1/2 tsp. oregano | |

Combine dry ingredients. Dip chicken in milk and coat with corn meal and flour mixture. Place chicken, skin side up, in large shallow foil-lined baking pan. Drizzle oleo over chicken. Bake in pre-heated moderate oven, 350° to 375°, about 50-55 minutes, or until done.

STUFFED CHICKEN BREASTS

Stella Pothoven

- | | |
|---|--|
| 1 c. crushed seasoned bread crumbs, or stuffing | 2 whole chicken breasts, 4 halves |
| 1/2 c. grated Parmesan cheese | 1/4 to 1/2 c. melted butter |
| 1 T. dried parsley flakes, optional | Sliced ham, and sliced cheese (Swiss or Old English) |

Combine bread crumbs, Parmesan cheese, and parsley. Cut chicken breasts in half, removing bone. Dip chicken in butter and roll in crumb mixture. Take a slice of ham and a slice of cheese and wrap breast around them, rolling up. May be secured with a string. Repeat with other breasts. Place in baking dish and sprinkle with remaining crumbs and butter. Bake in 350° oven for 45 minutes.

TUNA BURGERS

Geneva Rozenboom

- | | |
|--------------------------------------|--|
| 1 c. cubed or grated Velveeta cheese | 1 T. minced onion |
| 1 (6 oz.) can tuna | 2 T. pickle relish or chopped stuffed olives |
| 3 chopped hard boiled eggs | 1/2 c. salad dressing |

Mix all together. Fill buns with tuna mixture and wrap each in foil. Heat in 350° oven until cheese is melted, about 15 minutes. This can be refrigerated and used later.

TUNA CASSEROLE

Grace Van Wyk

- | | |
|------------------------------|---------------------------|
| 1 can tuna | 1 c. canned peas, drained |
| 1 can cream of mushroom soup | 1 c. or more potato chips |

Arrange half of the potato chips in the bottom of an 8 x 8 inch pan. Over this carefully arrange the peas. Flake the tuna and spread it evenly over peas. Spoon the soup over the tuna. No salt is necessary. Sprinkle the remaining potato chips, slightly crushed, over the top and bake 15 minutes to 20 minutes at 350°.

TUNA CHOW MEIN CASSEROLE

Iris Vander Wal

- | | |
|-------------------------------|-----------------------------|
| 1 c. chopped celery | 1 can tuna, drained |
| 1/4 c. chopped onion | 1 can (5 1/2 oz.) chow mein |
| 2 T. chopped peppers | noodles |
| 1 T. butter | 4 oz. salted cashew nuts |
| 1 can cream of mushroom soup, | 1/4 tsp. Ac'cent; a little |
| thinned with 1/4 c. milk and | pepper |
| 1/4 c. water | |

Saute the celery, onion and peppers in the butter. Mix in the thinned soup, tuna, noodles (reserve 1/2 cup), nuts, and seasonings. Pour into buttered casserole dish. Sprinkle on the reserved noodles. Bake at 350° for 30 minutes.

TUNA DINNER

Sharon Wooldridge

- | | |
|--------------------------------|---------------------------|
| 3 c. cooked egg noodles, drain | 1 can mushroom soup |
| 1 can tuna | 2 c. crushed potato chips |
| 1 can milk | |

Butter baking dish. Put in layer of noodles, then layer of tuna. Continue layers until dish is full. Pour soup over noodles and top with chips. Bake at 350° for 25 minutes.

TUNA-NOODLE CASSEROLE

Doris Nibbelink

- | | |
|--------------------|------------------------------|
| 1 can tuna | 1 T. parsley flakes |
| 1/2 pkg. noodles | Salt and pepper |
| 1 c. frozen peas | 1 can cream of mushroom soup |
| 1 T. onion, minced | |

Cook and drain noodles. Drain tuna. Mix all ingredients together. Bake one hour at 350°.

Adult education will continue as long as children have homework to do.

TUNA NOODLE CASSEROLE

Mrs. Donald Olivier

- | | |
|---------------------------------|--|
| 6 oz. medium noodles (3 1/2 c.) | 1/4 c. chopped pimiento |
| 1 (6 1/2 oz.) can tuna | 1 tsp. salt |
| 1/2 c. mayonnaise | 1 can cream of celery soup |
| 1 c. chopped celery | 1/2 c. milk |
| 1/3 c. chopped onion | 1 c. shredded sharp process cheese |
| 1/4 c. diced green pepper | 1/2 c. slivered blanched almonds, toasted (optional) |

Cook noodles in boiling salted water until tender; drain. Combine noodles, tuna, mayonnaise, vegetables, and salt. Blend soup and milk. Heat through. Add cheese; heat and stir until cheese melts. Add to noodle mixture. Turn into 1 1/2 quart casserole. Top with almonds. Bake 20 minutes at 425°.

TURKEY OR CHICKEN CASSEROLE

Bernice Van Gorp

- | | |
|---|---|
| 2 (1 lb.) cans whole green beans, drained | 2 (10 1/2 oz.) cans cream of chicken soup |
| 4 c. cooked turkey <u>or</u> chicken pieces | 1 c. mayonnaise |
| 8 1/2 oz. can water chestnuts, sliced | 2 tsp. lemon juice |
| | 1/2 c. Cheddar cheese |

Arrange beans in bottom of 3 1/2 quart casserole or 9 x 13 inch pan. Distribute meat and water chestnuts over beans. Mix soup, mayonnaise, and lemon juice. Pour over mixture in casserole. Sprinkle cheese on top. Bake at 350° for 40 to 45 minutes or until light brown.

TURKEY CASSEROLE

Nellie Nibbelink

- | | |
|-----------------------|-----------------------------|
| 2 c. cut up turkey | 1 c. gravy |
| 1 T. onion | 1 tsp. Worcestershire sauce |
| 2 c. peas and carrots | Salt <u>and</u> pepper |

Mix all together. Top with mashed potato mixed with one beaten egg. Bake at 350° for 45 minutes.

A boy becomes a man when he walks around a puddle instead of through it.

TURKEY CASSEROLE

Mrs. Gerrit A. DeJong

- | | |
|---------------------|-----------------|
| 4 c. cut turkey | 4 c. croutettes |
| 1 can mushroom soup | 1 c. cut celery |
- Add broth to make 2 c.

Boil celery until tender; drain. Mix together and put in greased casserole. Bake at 325° for one hour and fifteen minutes. Vegetables may be added.

SOUPS - STEWS

AMERICAN CHOP SUEY

Gladys Vander Molen

- | | |
|---------------------|--------------------|
| 2 lb. ground chuck | 1/3 c. soy sauce |
| 1 large onion | 1 c. water |
| 2 c. chopped celery | 1 can bean sprouts |
| 1 c. rice | 3 T. brown sugar |
- 2 cans cream of mushroom soup

Brown ground chuck and onion, chopped together. Add remaining ingredients. Bake at 350° for one hour. Stir occasionally.

BEEF STEW

Leona De Vries

- | | |
|--|-------------------------|
| 2 qt. meat (soup bone, roast,
or canned meat) | 1 c. frozen peas |
| 2 qt. tomatoes | 1 c. frozen green beans |
| 2 c. cubed potatoes | 1 c. frozen corn |
| 1 c. diced carrots | 2 tsp. salt |
| 1/2 c. diced celery | 1/4 tsp. pepper |
| 1/2 c. chopped onion | 1/4 c. raw rice |
| | 1/4 c. barley |
| | 1 small bay leaf |

Bring to boil and simmer for 2 hours. Remove bay leaf before serving.

There's not so much to see in a small town,
but what you hear makes up for it.

BUSY DAY SOUP

Edie Ryken

- | | |
|-------------------------|-------------------------------|
| 2 lb. ground beef | 2 c. diced celery |
| 1 medium onion, chopped | 1 (21 oz.) can pork and beans |
| 6 c. water | 1/2 tsp. salt |
| 2 c. canned tomatoes | 1/4 tsp. pepper |
| 2 c. diced potatoes | |

Brown meat. Add onion and cook until tender. Combine meat, onion, remaining ingredients (you may want to add pork and beans a little later) and simmer slowly until celery is tender but not soft. Add "leftover" vegetables, if you wish.

CHILI CON CARNE

Twila DeJong

- | | |
|---------------------------------------|--------------------------------------|
| 1 lb. lean hamburger | 1 (8 oz.) can tomato sauce <u>or</u> |
| 1 T. instant minced onion (<u>or</u> | use 1 (8 oz.) can tomato sauce |
| use the tomato sauce with | with onion |
| onion) | 1 tsp. salt |
| 1 qt. chunk tomatoes | 2 tsp. chili powder |
| 1 (1 lb.) can dark red kidney | |
| beans, drained | |

In Dutch oven, cook meat, onion until done. Stir in remaining ingredients. Cover and simmer for one hour.

DIET VEGETABLE SOUP

Tena Dahm

- | | |
|--------------------------|--------------------------------|
| 6 beef bouillon cubes | 2 carrots, sliced |
| 4 chicken bouillon cubes | 1 head cabbage, cut up |
| 2 1/2 c. tomato juice | 1 can French style green beans |
| 4 c. water | 3 stalks celery, cut up |

Simmer until vegetables are tender.

ELEGANT POTATO SOUP

Carrie Bloem

- | | |
|-----------------------|---------------------------|
| 6 c. diced potatoes | 1 c. celery, chopped fine |
| 1/2 c. grated carrots | 1 1/2 tsp. salt |
| 6 slices bacon | Dash of pepper |
| 1/2 c. onion, chopped | 6 c. milk |

Cook potatoes and carrots in a small amount of water until barely tender. Saute' bacon until crisp. Drain on paper towel. Brown onion and celery in bacon drippings; drain off fat. Add onion and celery to potato and celery mixture. Add crumbled bacon, salt, pepper and milk. Simmer until ready to serve. Put dab of oleo in each bowl of soup. Works good in crock pot.

HAMBURGER SOUP

Twila DeJong

- | | |
|--|------------------------------------|
| 1 lb. hamburger or 1 lb. pre-cooked and diced beef shank | 1/2 c. alphabet macaroni |
| 1 qt. tomatoes | 3 c. water, more or less |
| 2 c. diced potatoes | 4 or 5 large thinly sliced carrots |
| 1 c. diced celery | 2 tsp. salt |
| 1 T. instant minced onion | 1/4 tsp. pepper |
- Brown hamburger in Dutch oven. Add remaining ingredients and simmer until vegetables are tender.

HAMBURGER SOUP

Iris Vander Hart

- | | |
|---------------------|-----------------------|
| 1 lb. hamburger | 1/2 c. chopped onion |
| 2 c. tomato juice | 1/4 c. rice, uncooked |
| 1 c. diced potatoes | 1 c. diced carrots |
| 1 c. diced celery | 2 tsp. salt |
| 5 c. water | 1/4 tsp. black pepper |
- Crumble ground beef and brown. Drain and put in large kettle. Add remaining ingredients. Bring to a boil and simmer one hour. Serve.

HAMBURGER VEGETABLE SOUP

Tena Dahm

- | | |
|-----------------------|----------------|
| 1 lb. ground beef | 1/4 c. rice |
| 1 c. chopped onion | 3 c. water |
| 1 c. diced potatoes | 4 tsp. salt |
| 1 c. sliced carrots | 1/4 tsp. basil |
| 1 c. shredded cabbage | 1/4 tsp. thyme |
| 1 c. sliced celery | 1 bay leaf |
| 4 c. tomatoes | |

Cook onion and ground beef together until the meat is lightly browned. Drain off excess fat. Add all the remaining ingredients and bring the mixture to a boil. Cover and simmer for one hour.

Happiness is like potato salad -
When you share it with others,
it's a picnic.

HE-MAN SOUP

Mrs. Steve Vos

- | | |
|-----------------------------------|----------------------|
| 1/4 lb. salt pork <u>or</u> bacon | 1 medium onion |
| 1 lb. ground beef | 1 tsp. salt |
| 1/2 c. celery, diced | 1/4 c. uncooked rice |
| 1 can tomato paste | 1 1/2 qt. water |
| 1/8 tsp. pepper | 2 c. potatoes, cubes |
| 2 carrots, chopped | |

Cook salt pork or bacon until brown. Remove from pan. Brown ground beef in hot drippings. Drain off excess fat. Add remaining ingredients, including cooked salt pork or bacon. Simmer about 20 minutes, or until rice and potatoes are done. (Cooked potatoes may be used. Dice and add them during last 10 minutes of cooking.)

OLD FASHIONED POTATO SOUP

Mrs. Steve Vos

- | | |
|--------------------------|---------------------|
| 4 medium potatoes, diced | 3 c. milk |
| 1 large onion, diced | 2 tsp. salt |
| 1/2 c. diced celery | Dash of pepper |
| 1 1/4 c. water | 2 T. minced parsley |

Combine diced vegetables and water. Cover and simmer 45 minutes or until done. Rice vegetables, or put through a coarse sieve or leave in diced chunks if in a hurry and then return to water in which they were cooked. Add milk, salt, and pepper. Reheat. Cook bacon until crisp. Just before serving, float parsley and crisp bacon on soup. Serves 6.

OVEN BEEF STEW

Marcia De Jong

- | | |
|------------------------------------|------------------------------|
| 2 lb. beef stew meat (chuck roast) | 1 onion, optional |
| 2 large carrots, cut in chunks | 1 tsp. salt |
| 4 medium potatoes, cut in chunks | 1/8 tsp. pepper |
| | 1 can cream of mushroom soup |
| | 1 can cream of celery soup |
| | 1/2 can water |

Combine all ingredients in large casserole or roaster. (Do not brown meat.) Bake, covered, at 275° for 5 hours. Serves 4. Can also be baked at 300° for a shorter period of time.

It may be face powder that gets a man,
but it's baking powder that keeps him.

PEA SOUP

Doris Nibbelink

- | | |
|--------------------------------|---------------------------|
| 1 pkg. whole peas | 2 stalks celery, chopped |
| 1 pkg. split peas | 3 carrots, diced |
| 2 lb. ham hock or leftover ham | 2 medium potatoes, diced |
| 1 chopped onion | Salt and pepper, to taste |
| 1 T. parsley flakes | 1/2 tsp. seasoning salt |
| 1/2 tsp. garlic powder | 1/2 tsp. soy sauce |

Soak the package of whole peas overnight. Boil the ham hock covered with water for 1/2 hour. Chop into small pieces. Add peas and ham to water again. Add vegetables and seasonings and simmer for 2 hours. Makes about one gallon.

PORTUGUESE VEGETABLE SOUP

Dolores Rooda

- | | |
|---------------------|------------------------------|
| 8 c. water | 3 medium tomatoes (1 1/2 c.) |
| 1 large beef shank | 2 medium carrots |
| 1 c. split dry peas | 1 medium onion |
| 1 T. salt | 1/2 medium green pepper |
| Garlic, to taste | 1 c. elbow macaroni |

Simmer first five ingredients for one hour. Then add next four ingredients. Simmer another 20 minutes or until shank is done. Add macaroni and simmer another 10 minutes.

POTATO SOUP

Johanna Hoksbergen

- | | |
|-----------------------------|----------------------|
| 2 c. cooked potatoes, diced | 1 1/2 tsp. salt |
| 1 qt. milk | 2 T. flour |
| 1 onion, sliced | 1/2 tsp. celery salt |
| 3 T. butter | |

Scald milk with onion, stir in other ingredients, and simmer for half an hour. Serves 6.

SLOW COOKER SPLIT PEA SOUP

Tena Dahm

- | | |
|-----------------------|---------------------|
| 1 lb. pkg. split peas | 1 rib celery, diced |
| 2 smoked pork hocks | 2 qts. water |
| 1 carrot, diced | 1 tsp. salt |
| 1 onion, diced | 1/2 tsp. pepper |

Combine peas, pork hocks, diced vegetables, water, salt, pepper in electric slow cooker. Cook on low for 8 to 10 hours. Remove meat. Take out bone and dice meat. Return to soup.

SPICY BEEF AND VEGETABLES

Carmen Reitsma

- | | |
|---------------------------------|-----------------------------|
| 1 lb. hamburger | 1 tsp. Worcestershire sauce |
| 1/2 c. chopped onion | 1 c. cream |
| Salt and pepper, to taste | 1 c. cooked green beans |
| 2/3 c. (6 oz. can) tomato paste | 2 c. cooked macaroni |

Brown seasoned meat and onion in skillet. Add tomato paste, Worcestershire sauce and cream. Pour over green beans and macaroni in buttered casserole. Bake 30 minutes at 350°.

TOMATO BEAN CHOWDER

Donna Van Wyk

- | | |
|--------------------------------------|--------------------------------------|
| 1 (1 lb.) can pork and beans | 1/2 c. chopped celery |
| 1 (10 oz.) can condensed tomato soup | 1 tsp. Worcestershire sauce |
| 1 1/2 c. water | 1/8 tsp. pepper |
| 1/2 c. onion slices | 1 c. (1/4 lb.) salami, cut in strips |

Combine all ingredients in saucepan. Simmer 15 to 20 minutes.

TOMATO SOUP

Mrs. Kenneth DeJong

- | | |
|--------------------------|------------------------|
| 1/2 bushel tomatoes | 6 chopped onions |
| 1/2 bunch chopped celery | 1 chopped green pepper |

Peel and quarter tomatoes. Mix all together and put in blender by portions. Blend on highest speed to liquify. I prefer to put it all through a food chopper. Pour into large kettle. Add 1/2 cup canning salt, 1/2 cup melted butter, and 1/2 cup flour which has been mixed with a little cold water. Bring to a boil. Pour into pint jars and process in a canner for 15 minutes or pour when lukewarm into freezer boxes and freeze.

CREAM OF TOMATO SOUP:

Heat one pint tomato soup to boiling and add 1/2 teaspoon soda. At same time heat 1 pint milk. Add 1 tablespoon flour and 1 tablespoon butter. Pour into hot tomato soup; serve immediately.

TOMATO MEAT SOUP:

Boil soup bone until done; add 1/2 cup barley or rice. Add pieces of potato, carrots or parsnips. Add 1 pint of the tomato soup and boil until vegetables are done.

TOMATO SOUP HOT DISH:

Boil 1 1/2 cups macaroni until tender. Mix with 1 1/2 pounds browned hamburger, 1/2 cup cream of mushroom soup and one pint tomato soup. Pour into buttered 1 3/4 quart casserole. Bake 45 minutes at 350°.

VEGETABLE SOUP

Cathryn Van Wyk

3 qts. tomato juice	1 qt. potatoes, sliced
6 onions, chopped	5 tsp. salt
3 stalks celery, chopped	1/2 tsp. pepper
1 qt. carrots, sliced	2 qts. water
1 small head cabbage, shredded	

Mix all ingredients and cook for one hour. Put in jars and steam at 10 pounds for 10 minutes. When you want to use, add rice and hamburger or steamed beef.

VEGETABLE SOUP

Mrs. Gerrit A. DeJong

6 lb. tomatoes	1 small head cabbage, shredded
6 onions	5 tsp. salt
1 bunch of celery	1 tsp. pepper
1 qt. carrots, cut fine	2 qts. water

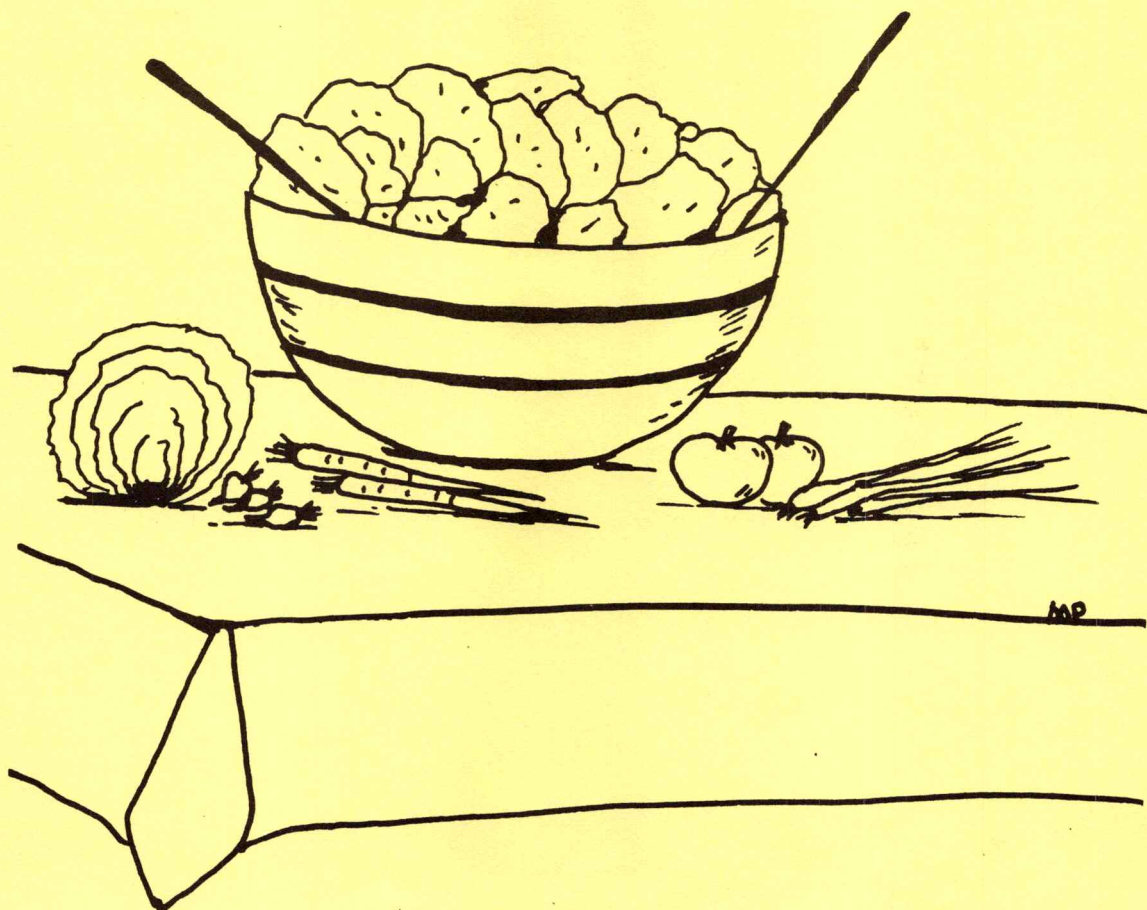
Peel tomatoes and put all ingredients in a large kettle, cook together for one hour. Put in sterilized jars and steam for one hour. When preparing soup for the table, cook with rice and hamburger. Make hamburger balls very small.

RECIPE FOR A HAPPY FAMILY

1 husband	1 pkg. of work
1 wife	1 pkg. of play together
Children, several	1 T. of patience
1 home	1 T. of understanding
1 Bible for each	1 small paddle
Generous portions of prayer	1 c. kisses
3 c. of love, packed	

Mix thoroughly and sprinkle with awareness. Bake in moderate oven of everyday life, using as fuel all the grudges and past unpleasantness. Cool. Turn out onto platter of cheerfulness. Garnish with tears and laughter. And in large helpings, serve God, country and community.

SALADS



2 ALAD 2



SALADS

CROUTONS

Bev Vos

Trim crusts from day old bread. Cut into 3/4 inch cubes. Spread on baking pan and bake at 325° until golden, tossing to brown evenly. If desired, butter the pan and add a clove of garlic or sprinkling of herbs to flavor croutons as they brown. Store in tightly covered container.

APRICOT SALAD

Mrs. Case Jansen

- 1 can apricot pie filling 1 medium size Cool Whip
1 (20 oz.) can crushed pineapple 1 can sweetened condensed milk
Stir together and freeze.

APRICOT SALAD

Lois DeNooy

- 2 small pkg. orange Jello
1 (No. 2 1/2) can apricots,
drained and crushed
- 1 medium can crushed pineapple,
drained
1-2 c. miniature marshmallows
4 c. juice and water

TOPPING:

- 1 T. butter 1/2 c. sugar
2 T. flour 1 beaten egg
1 c. juice

Drain fruits. Save one cup of juice for topping. Prepare Jello, using 4 cups liquid. Mix fruits, Jello, and marshmallows. Pour in 9 x 13 inch pan. Chill. Combine topping ingredients and cook till thick; cool. Fold in one package of prepared Dream Whip. Spread on Jello and top with a little shredded cheese.

APRICOT SALAD

Elizabeth Ryken

- 1 (6 oz.) pkg. apricot gelatin 2 cans mandarin oranges
2 c. hot water 2 bananas, crushed
2 tall cans crushed pineapple 2 envelopes Dream Whip
- Congel gelatin, then whip. Whip Dream Whip and fold in gelatin, beat in the bananas. Then fold in the rest of the fruit and mold.

BANANA LETTUCE SALAD

Cheryl Roose

Cut up a head of lettuce. Add 4 or 5 bananas. Add salad dressing and mix all ingredients. Serve chilled.

BANANA SALAD

Marie Bokhoven

1 (3 oz.) pkg. lemon Jello 1 c. water
1 c. hot water

Mix and let stand until partially set then stir in other ingredients and refrigerate.

1 c. crushed pineapple, drain 1 c. small marshmallows
2 bananas, sliced

TOPPING:

1/2 c. pineapple juice 1 T. flour
1 small egg, beaten 1 tsp. oleo
1/4 c. sugar, scant 1/2 c. whipped cream

Mix ingredients except cream in top of double boiler. Cook till thick. Stir constantly. Cool. Fold in whipped cream. Spread over Jello and chill.

BUNNY SALAD

Cheryl Roose

Place crisp lettuce leaf on plate. On top of it, upside down, place one chilled pear half. Make bunny, using narrow end for face.

Eyes - 2 raisins

Nose - 1 red cinnamon candy

Ears - 2 blanched almonds

Tail - Cottage cheese ball

CABBAGE SALAD

Elizabeth Ryken

1 large head cabbage, shredded 1 tsp. celery seed
2 medium carrots, grated 1 tsp. salt
1/2 green pepper, chopped 3/4 c. oil
2 T. onion, chopped 3/4 c. vinegar
1 1/4 c. sugar

Combine vegetables and set aside. In a small saucepan, combine sugar, celery seed, salt, oil, and vinegar. Bring to a boil. Pour this hot mixture over the vegetables. Let stand until cool. Put in a covered container and refrigerate. This will keep for several weeks.

CABBAGE SLAW FOR THE FREEZER

Elizabeth Ryken

- | | |
|------------------|---------------------|
| 1 medium cabbage | 1 c. vinegar |
| 1 tsp. salt | 2 c. sugar |
| 1 grated carrot | 1 tsp. mustard seed |
| 1 green pepper | 1 tsp. celery seed |
| 1/4 c. water | |

Mix the cabbage and salt and let stand one hour. Squeeze out and add carrot and green pepper. Bring to boil vinegar, water, sugar, mustard seed, and celery seed. Simmer one minute. Cool and pour over the cabbage mixture. Mix well and pack in containers for the freezer.

CARROT SALAD

Mrs. Lois Klyn

- | | |
|--------------------------------------|----------------------------------|
| 4-5 c. carrots, sliced and
cooked | 1 c. sugar |
| 1 green pepper, chopped | 1 can tomato soup, undiluted |
| 1 onion, chopped | 1 tsp. Worcestershire sauce |
| 1/2 c. salad oil | 1 tsp. mustard |
| 3/4 c. vinegar | Salt <u>and</u> pepper, to taste |

Mix all well, except carrots. Then carefully stir in carrots, so as not to break them. Keeps a long time in refrigerator. Keep covered.

CHERRY SALAD OR DESSERT

Henrietta Veldhuizen

- | | |
|--------------------------|----------------------------|
| 1 can cherry pie filling | 1 (9 oz.) carton Cool Whip |
| 1 can crushed pineapple | 1 c. nuts |
| 1 can Eagle Brand milk | |

Mix and put in 9 x 13 inch pan. Chill for several hours or can be frozen.

CHERRY SALAD

Rita Veenstra

- | | |
|-------------------------|---|
| 1 can condensed milk | 1 can cherry pie filling |
| 1 can crushed pineapple | 1 (9 oz.) carton Cool Whip <u>or</u> 1
envelope Dream Whip |

Mix and freeze.

There aren't enough crutches in the world for all the lame excuses.

CHERRY SALAD

Rita Veenstra

- | | |
|--|--|
| 2 pkg. Jello (1 cherry and
1 black cherry) | 1 can bing cherries |
| 2 c. boiling water | 1 (3 oz.) pkg. cream cheese and
1 envelope Dream Whip (beat
stiff), mix together |
| 2 c. cold water <u>or</u> juice from
cherries and pineapple | 1 small can pineapple and 1/2 c.
nuts |

Divide Jello in half. Put pineapple in 1/2 and cherries in 1/2.

LAYER: Salad with cherries (let set).

Cream mix

Salad with pineapple.

Nuts

Put in an 8 x 8 inch pan.

CHERRY SALAD SUPREME

Helen Roose

- | | |
|-----------------------------------|----------------------------------|
| 1 (3 oz.) pkg. raspberry Jello | 1 (3 oz.) pkg. cream cheese |
| 1 (21 oz.) can cherry pie filling | 1/3 c. Spin Blend salad dressing |
| 1 (3 oz.) pkg. lemon Jello | 1 c. crushed pineapple |

Dissolve raspberry Jello in one cup boiling water. Stir in pie filling. Pour into 9 x 9 x 2 inch dish. Chill till partially set. Dissolve lemon Jello in one cup boiling water. Beat together cream cheese and Spin Blend. Gradually add lemon Jello. Stir in undrained pineapple. Fold in 1/2 cup Cool Whip and one cup tiny marshmallows. Pour over cherry layer. Top with 2 table-spoons chopped nuts. Chill till set. 12 servings.

CHERRY SALAD SUPREME

Iris Vander Wal

- | | |
|--------------------------|--------------------------|
| 2 pkg. raspberry gelatin | 1 can cherry pie filling |
|--------------------------|--------------------------|
- Dissolve the gelatin in 2 cups boiling water. Add one cup cold water and the cherry pie filling. Mix well; pour into a 13 x 9 inch pan. Chill until set.

- | | |
|-----------------------------|---|
| 1 pkg. lemon gelatin | 1/3 c. salad dressing |
| 1 (3 oz.) pkg. cream cheese | 1 c. crushed pineapple <u>and</u> juice |

Dissolve the lemon gelatin in one cup boiling water. Beat together the cream cheese and the salad dressing. Slowly add the hot gelatin, stirring constantly; then add the pineapple and juice. Chill until jelled. Whip 1/2 cup cream. Mix with the gelatin mixture. Add one cup miniature marshmallows. Mix well and pour over the first layer and chill.

CHERRY TREASURE MOLD

Christine Van Ee

- | | |
|---------------------------------|------------------------------|
| 1 pkg. cherry Jello | 12 oz. bottle ginger ale |
| 1 pkg. strawberry Jello | 1 can cherry pie filling |
| 2 c. boiling water | 9 oz. can pineapple tidbits, |
| 8 oz. pkg. cream cheese, soften | drained |
| 1/4 c. mayonnaise | 1 c. miniature marshmallows |
| | 1/2 c. nuts |

Mix Jello and water. May mix all except fruit and nuts in blender if desired. Refrigerate.

CHICKEN-CARROT SALAD

Marilyn Vander Linden

- | | |
|---------------------|------------------------------|
| 1 c. grated carrot | 1 c. salad dressing |
| 1 c. chopped celery | 1 c. chicken, cut into small |
| 1/4 c. minced onion | pieces |
| | 1 c. shoestring potatoes |

Mix all ingredients except shoestring potatoes. Refrigerate 3 hours. Add potatoes just before serving.

COLD VEGETABLE SALAD

Leona De Vries

- | | |
|--------------------------------|-----------------------------|
| 1 box ring macaroni, cooked | 1/2 c. diced onion |
| and drained | 1/3 c. chopped green pepper |
| 2 large pkg. mixed vegetables, | 1 c. diced cheese |
| cooked and drained | 4 hard boiled eggs, diced |
| 1 c. diced celery | |

DRESSING:

- | | |
|-------------------|----------------------|
| 2 c. Miracle Whip | Dash of pepper |
| 1 c. cream | 1 T. vinegar |
| 1/2 c. sugar | 1/2 tsp. celery seed |
| 1 tsp. mustard | 1 tsp. salt |

Mix dressing and toss with other ingredients. Should be made 8 hours before eating.

COTTAGE CHEESE FRUIT SALAD

Rachel Vander Molen

- | | |
|----------------------------------|-----------------------------------|
| 1 (12 oz.) carton cottage cheese | 1 can well drained fruit cocktail |
| 1 (3 oz.) pkg. red Jello | 1 pkg. prepared Dream Whip |

Stir Jello with cottage cheese and mix well. Add fruit cocktail and fold in Dream Whip. Chill.

ALTERNATE: Orange Jello with mandarin oranges and chunk pineapple.

COTTAGE CHEESE SALAD

Margy Fynaardt

1 pkg. dry Jello, any flavor 1/4 c. water
 1 (13 1/2 oz.) tall can
 crushed pineapple

Bring this to a boil. Cool.

Add:

1 (9 oz.) Cool Whip 1 small carton small curd cottage
 cheese

Mix and let set. Optional - Sprinkle nuts over top.

COTTAGE CHEESE SALAD

Johanna Hoksbergen

2 pkg. lemon Jello 2 c. hot water
 1/2 c. sugar

Let above jell.

Add:

2 c. crushed pineapple 1 small carton cottage cheese
 6 diced maraschino cherries 2 c. tiny marshmallows

Fold in one cup whipped cream.

COTTAGE CHEESE SALAD

Elizabeth Ryken

Bring one large can crushed pineapple to boiling, add one package strawberry gelatin and stir to dissolve. Chill a little, then add one pound small curd cottage cheese. Cool till syrupy. Fold in one package prepared Dream Whip. Pour in a pretty glass bowl.

CRANBERRY SALAD

Minnie Van Wyngarden

2 (3 oz.) boxes cherry Jello 1 can crushed pineapple
 2 tsp. Knox gelatin Chopped apples
 1/2 c. sugar Chopped celery
 2 c. boiling water Nuts
 1 1/2 c. cold water 1 tsp. orange flavoring

1/2 bag frozen cranberries, put
 through blender

Mix and put in mold.

How can we expect another to keep our secret if we
 cannot keep it ourselves.

CRANBERRY JELLO SALAD

Geneva Sheesley

- | | |
|----------------------|-----------------|
| 2 boxes orange Jello | 3 medium apples |
| 1 c. cranberries | 1 c. sugar |

Grind above ingredients and let stand one hour until juice forms. Then use liquid for Jello and the rest water.

Two oranges and grind one of all the orange rind. Sprinkle a few crushed nuts on top. English walnuts of any kind.

CRANBERRY SALAD

Irene Bennink

- | | |
|---------------------------|---------------------------------------|
| 1 box raspberry gelatine | 1 small can crushed pineapple |
| 1 1/2 c. hot water | 16 marshmallows, cut up <u>or</u> use |
| 1 lb. cranberries, ground | miniature marshmallows |
| 7/8 c. sugar | 1/2 pt. whipping cream |

Prepare gelatin with hot water. Allow to partially congeal. Run cranberries through food chopper. Then stir in fruits and marshmallows. Whip cream. Add sugar, then fold whipped cream into gelatin. Pour into large pan or mold.

CRANBERRY SALAD

Mrs. Gerrit A. DeJong

- | | |
|--|----------------------------------|
| 2 c. ground unpared apples,
Jonathans preferred | 1 c. seeded Tokay grapes, halved |
| 2 c. ground raw cranberries | 2 c. sugar |
| 2 (3 oz.) pkg. raspberry
gelatin | 2 c. boiling water |
| 1 (20 oz.) can crushed pineapple | 1 c. cold water |
| | 1/2 c. broken nuts |

Combine cranberries, apples and sugar. Dissolve gelatin in hot water, add pineapple juice and cold water. Chill until partially set. Add cranberries-apple mixture, crushed pineapple, grapes and nuts. Pour into molds.

CRANBERRY SALAD

Lois Hoksbergen

- | | |
|--------------------------------|-------------------------|
| 2 (3 oz.) pkg. raspberry Jello | 1 can crushed pineapple |
| 1 can cranberry sauce | |

Dissolve Jello in 2 cups boiling water. Add cranberry sauce and stir to dissolve. Add pineapple and let set or pour into mold.

When you feel dog tired at night,
it may be because you growled all day.

CRANBERRY SALAD

Mrs. Kenneth De Jong - Mary Louwsma

- | | |
|--------------------------|-------------------------------|
| 2 pkg. red Jello | 1 c. celery |
| 2 c. hot water | 1 large can crushed pineapple |
| 4 c. crushed cranberries | and juice |
| 2 c. sugar | 1/3 c. nuts |

Mix Jello and hot water. Combine cranberries and sugar and let stand. When Jello is thickened add together celery, pineapple, juice and nuts. Add to cranberries. Put into Jello mold.

CRANBERRY SALAD

Kathy Van Drunen

- | | |
|-----------------------------|---------------------------------|
| 1 small pkg. cherry gelatin | 1 c. ground raw cranberries |
| 1 c. hot water | 1 orange, ground, not rind |
| 1 c. sugar | 1 c. celery, chopped, <u>or</u> |
| 1 T. lemon juice | 1 c. miniature marshmallows |
| 2 c. crushed pineapple | 1/2 c. nuts, chopped |

Dissolve gelatin in hot water; add sugar, lemon juice and pineapple. Stir. Chill until partially set. Add remaining ingredients and chill until firm.

CRANBERRY SALAD

Leona Van Wyk

- | | |
|---------------------------------|-------------------------|
| 1 pkg. raspberry Jello | 1/4 c. celery |
| 2 c. boiling water | 1/4 c. English walnuts |
| 3/4 c. cranberry juice cocktail | 1 pkg. lemon Jello |
| 1 c. diced apples | 1 (4 1/2 oz.) Cool Whip |

Dissolve raspberry Jello in one cup hot water and cranberry juice. Chill. Fold in apples, celery, nuts. Put in mold. Dissolve lemon Jello in one cup hot water. Chill. Fold in Cool Whip and spread over raspberry mixture.

CRANBERRY SALAD

Gretta Veenstra

Dissolve 3 packages Jello in two cups hot water. Add 2 cups sugar, 1 large can crushed pineapple; grind 1 bag cranberries, 3 oranges, 3 apples. Mix altogether and chill.

Even if you are on the right track
you will get run over if you just
sit there.

CRANBERRY SAUCE

Mrs. Dorothy De Jong

- | | |
|--------------------|-------------------------------|
| 2 c. sugar | 2 boxes red Jello |
| 3 c. water | 1 small can crushed pineapple |
| 1 pkg. cranberries | |

Bring water, sugar, and cranberries to a boil. Cook 5 minutes or until cranberries pop. Add the Jello and pineapple. Put in 9 x 13 inch pan. Refrigerate.

CUCUMBER SALAD

Tena Uitermarkt

- | | |
|--------------------------|--------------|
| 4 cucumbers, sliced thin | Salt |
| 1 onion, sliced thin | Pepper |
| 1 c. salad dressing | 1 T. vinegar |
| 1/2 c. sugar | |

Mix all together. Extra dressing may be reused.

CUCUMBER SALAD

Delia Van Zee

- | | |
|-----------------------|--------------------------|
| 7 c. sliced cucumbers | 1 c. green pepper, diced |
| 1 c. sliced onion | 1 T. celery seed |

DRESSING:

- | | |
|----------------|-----------|
| 1 c. vinegar | 1 T. salt |
| 1 2/3 c. sugar | |

Put vegetables and celery seed in bowl. Mix dressing ingredients (blender works great) and pour over ingredients. Refrigerate for several hours before serving.

CUCUMBER SALAD

Bernice Van Gorp

- | | |
|-------------------------------|--|
| 1 (3 oz.) pkg. lime gelatin | 1 tsp. onion juice or 1 T. fresh onion |
| 1 envelope unflavored gelatin | |
| 1 tsp. salt | 2 c. peeled, seeded cucumber chunks |
| 1 c. hot water | 1/2 c. mayonnaise |
| 2 T. vinegar | 1 c. commercial sour cream |

Place gelatins, salt, and hot water in blender. Cover and blend low speed until gelatins are dissolved. Add vinegar, onion juice and cucumbers. Blend at medium speed until smooth. Chill until slightly thickened. Combine sour cream and mayonnaise and fold into mixture. Pour into 6 cup mold and chill until set.

No matter what happens, there's always somebody who knew it would.

DELICIOUS CHERRY SALAD

Lois Hoksbergen

- | | |
|--|--------------------------|
| 1 can cherry pie filling | 1 can Eagle Brand milk |
| 1 large can crushed pineapple
and juice | 1 large carton Cool Whip |

Mix together and put into a tupperware bowl. Sprinkle with nuts and freeze. Or serve at once, if desired.

DUMP SALAD

Mrs. Paul De Jong

- | | |
|---|--------------------------------|
| 1 can blueberry pie filling | 1 can sweetened condensed milk |
| 1 (9 oz.) container Cool Whip | 1/2 c. chopped nuts, optional |
| 1 (13 oz.) can crushed pineapple,
well drained | |

Stir all together. Put in big bowl or 9 x 13 inch pan. Chill. Also good with cherry or apricot pie filling.

EASY SALAD

Mathilda Vos

- | | |
|---|---|
| 1 large carton small curd
cottage cheese | 1 (No. 2) can crushed
pineapple, drained |
| 1 large pkg. cherry Jello | 1 can cherry pie filling |
| | 1 small carton Cool Whip |

Blend dry Jello into cottage cheese until well mixed. Add pineapple, pie filling and Cool Whip. Chill until serving time. This salad, unlike most Jello salads, takes very little time to set and may be served shortly after mixing.

FIVE CUP SALAD

Betty Veenstra

- | | |
|--------------------------------|-------------------------------|
| 1 c. sour cream | 1 c. miniature marshmallows |
| 1 c. coconut | 1 c. drained mandarin oranges |
| 1 c. drained crushed pineapple | |
- Combine and serve.

We will mix and bake the dainty cake.

And beat the frosting light.

The sweetest plan, to please a man

Is through his appetite.

FROZEN BUTTERMINT SALAD

Christine Van Ee

- | | |
|--------------------------------------|---|
| 2 (13 oz.) cans crushed
pineapple | 10 1/2 oz. pkg. miniature
marshmallows |
| 1 (3 oz.) pkg. lime Jello | 8 oz. pkg. buttermints, crushed |
| | 1 large Cool Whip |

Mix dry gelatin with undrained pineapple. Stir in marshmallows and let stand at room temperature several hours or overnight. In morning, stir in buttermints and Cool Whip. Put in 9 x 13 inch pan and freeze. Let set in refrigerator 1/2 hour before serving.

FROZEN FRUIT CUP

Nancy Terpstra

- | | |
|---|-------------------------------|
| 3 or 4 bananas | 1 (303) can crushed pineapple |
| 6 oz. orange juice, undiluted | 1 c. sugar |
| 6 oz. pink lemonade, undiluted | 16 oz. 7-Up |
| 2 (10 oz.) red raspberries,
partially thawed | |

Mix well. Freeze. Makes about 24 small servings.

FROZEN FRUIT SALAD

Sylvia Nieuwsma

- | | |
|---|-------------------------------|
| 1 1/2 c. sugar | 1 c. water |
| Boil and cool. | |
| 3 bananas, sliced and quartered | 1 small can crushed pineapple |
| 1 pt. strawberries, partially
thawed | 1 can fruit cocktail |

Combine fruits and mix with syrup. Put cupcake liners in muffin tins, fill and freeze. Makes 26. Let set at room temperature for a few minutes before serving.

FROZEN FRUIT SALAD

Christine Van Ee

- | | |
|---|------------------------------|
| 2 c. water | 1 pt. strawberries and juice |
| 1 c. sugar | 4 bananas, sliced |
| 1 (2 1/2 size) can apricots,
drained | 1/4 tsp. salt |

Heat water. Add sugar and stir until dissolved. Add fruits and salt. Mix and freeze in a 9 x 13 inch pan.

Top Layer - 1 beaten egg, 2/3 cup sugar, juice of 1 orange and of 1 lemon, 1 cup cream whipped. Cook egg, sugar, and juices till thick. Cool. Fold in whipped cream. Spread over first layer and return to freezer. (May be used as dessert.)

FROZEN FRUIT SALAD

Bernice Van Gorp

- | | |
|------------------------------|-------------------------------|
| 1 1/2 c. water | 4 or 5 bananas, diced |
| 1 scant cup sugar | 1 (No. 2 1/2) can apricots, |
| 1 pt. frozen strawberries | drained and cut up; don't use |
| 1 tall can pineapple tidbits | the juice |
| and juice | 1/4 tsp. red food coloring |

Boil water and sugar. In large pan, add berries, bananas sliced into the pineapple juice to keep them from discoloring, apricots and food coloring. Mix all together and spoon into individual molds or cupcake liners and set in muffin tins to freeze. Makes 14 to 16.

FROZEN FRUIT SALAD

Rita Veenstra

Boil 1 1/2 cups sugar and one cup water a few seconds. Add one large package frozen strawberries. Cool, then add one large can apricots (drained and cut up), 4 bananas, cut up, 2 small cans pineapple tidbits (not drained). Place in muffin cups and freeze.

FRUIT SALAD

Irene Vander Linden

- | | |
|--------------------------------------|--|
| 2 pkg. whipped topping mix | 1 tsp. vanilla |
| 1 pkg. instant pudding mix | Pinch of salt |
| 2 cans well drained fruit cocktail | 1/2 c. juice, drained from cocktail |
| 2 cans well drained mandarin oranges | 1 pkg. (10 1/2 oz.) miniature marshmallows |
| | Nuts, optional |

Prepare topping mix according to directions. Add dry pudding mix, cocktail, oranges, (bananas, fresh peaches or pineapple may be added), vanilla, salt, juice and fold in marshmallows. Chill.

FRUIT SALAD

Linda Vander Molen - Tress Deur

- | | |
|---|--------------------------------|
| 1 large can peaches, drained and cut in chunks | 3 bananas |
| 1 can mandarin oranges, drained, reserve 1/3 c. juice | 1 pkg. instant vanilla pudding |
| 1 can pineapple chunks, drained | 1 1/2 c. milk |
| 3 apples | 1 (8 oz.) carton sour cream |
| | 1/3 c. orange juice |

Mix pudding, milk, juice for 1 to 2 minutes. Beat in sour cream. Pour over fruit.

GREEN SALAD

Nellie Nibbelink

- 1 pkg. lime Jello 1 can fruit cocktail and juice
 3 oz. softened cream cheese 1 c. Cool Whip

Mix Jello in one cup hot water. Stir in softened cream cheese. Add cocktail. When congeals add Cool Whip. 9 x 9 inch pan.

GREEN SALAD FOR CHRISTMAS

Betty Veenstra

- 1 lb. 4 oz. can crushed 1 c. miniature marshmallows,
 pineapple optional
 1 pkg. instant pistachio 1 pkg. whipped Dream Whip
 pudding, use dry 1 pkg. sliced almonds

HESTER'S GELATINE SALAD

Mrs. Wynne Veenstra

- 1 medium size can crushed 1/2 c. sugar
 pineapple 2 T. vinegar
 1 c. water 1 small pkg. Philadelphia
 1 pkg. lemon Jello cream cheese
 1 c. whipping cream, whipped

Combine pineapple, sugar, water, and vinegar in a saucepan and bring to a boil. Stir in Jello and allow mixture to cool. When it starts to congeal, mix in the cream cheese and whipped cream. Pour into mold, 6 x 5 inch pan.

HOLIDAY APPLES

Doris Nibbelink

- 10 Jonathan apples 3 c. sugar
 1/2 c. red hots 4 c. water

Cut apples in half and core. Leave peeling on. Make syrup of water and sugar. Add red hots. Drop in apple halves. Simmer slowly in large flat pan. The apples will absorb the syrup and turn red like cinnamon apples.

HOLIDAY SALAD

Ida Kloosterman - Christine Van Ee

- 1 (3 1/2 oz.) pkg. pistachio 1 (16 oz.) can crushed pineapple
 instant pudding and juice
 1 large container Cool Whip 3/4 to 1 c. miniature
 marshmallows
 1/2 c. chopped nuts

Mix all ingredients. Spread in Pyrex 9 x 12 inch dish and store in refrigerator.

INSTANT APPLESAUCE

Judy Vos

1/4 c. cider or water

1/4 c. sugar

4 medium apples

1/8 tsp. cinnamon

Peel, core, slice apples into thick pieces. Put cider or water and apples into blender. When smooth, add sugar and cinnamon. Blend until smooth. Serve immediately.

LAYERED LETTUCE SALAD

Mary Roose

1 head lettuce

1 onion, diced (optional)

1/2 c. celery, diced

8 slices bacon, fried, drained, diced

4 eggs, hard cooked, sliced

2 c. Spin Blend with 2 T. sugar

1 (10 oz.) pkg. frozen peas, uncooked

4 oz. Cheddar cheese, grated

1/2 c. green pepper, diced (optional)

Tear lettuce into bite size pieces. Place in 9 x 13 inch pan. Layer rest of ingredients in order given. Spread Spin Blend over as you would frosting. Top with cheese. Cover and refrigerate 8 to 12 hours. At serving time, garnish with additional bacon and parsley, if desired.

LEMON DELIGHT SALAD

Adriana Roose

2 (3 oz.) pkg. lemon gelatin

1 medium size can crushed

4 c. water

pineapple, drained

3 c. miniature marshmallows

4 medium to large sliced bananas

Mix all together and pour into 9 x 13 inch dish and chill until set.

For topping, add water to pineapple juice to make 3/4 cup. Mix 1/3 cup sugar and 3 tablespoons of flour and add to juice. Stir until smooth. Add one beaten egg and cook until it thickens, then cool. Add a cup of Cool Whip or other topping. Spread over gelatin and sprinkle with a grated longhorn or firm American cheese.

Too many people work up a head of steam before they know what's cooking.

LEMON SALAD

Mrs. Henry W. De Jong

1 box lemon Jello	1 egg
2 bananas, sliced	2 T. flour
8 marshmallows, diced	2 T. butter
1 can drained, crushed pineapple	1/2 c. sugar
Nuts	1 c. whipped cream

Prepare Jello according to directions. Let cool. Add bananas, marshmallows, pineapple, and nuts. Add enough water to drained pineapple juice to make one cup juice; add egg, flour, butter, and sugar and cook until thick. Cool and add one cup whipped cream.

LEMON VEGETABLE SALAD

Mrs. Gerrit A. De Jong

2 pkg. lemon Jello	2 c. shredded cabbage
2 c. boiling water	1 c. diced celery
2 c. cold water	1 c. diced apple
1 tsp. lemon juice	4 T. French dressing

Prepare Jello as usual. Mix dressing with vegetables for 15 minutes, then add to thickened Jello. Pour into an 8 x 10 x 2 inch pan.

LETTUCE BANANA SALAD

Tena Uitermarkt

1/2 head lettuce	1/4 c. diced celery
1/2 c. miniature marshmallows	1/4 c. salad dressing
2 sliced bananas	1/4 tsp. Parmesan cheese

Break lettuce into bite size pieces. Add other ingredients. Toss with salad dressing. Serve immediately.

LIME JELLO MOLD

Carmen Reitsma

1 pkg. lime Jello	1 small can crushed pineapple
1 c. boiling water	1 can drained fruit cocktail
1 pt. ice cream	

Add boiling water to Jello; add ice cream and stir to dissolve. Add pineapple, juice and all. Cool until nearly congealed. Add drained fruit cocktail and pour into mold.

Even a fish wouldn't get into trouble if he kept his mouth shut.

LIME THREE-LAYER SALAD

Edie Ryken

- | | |
|---|--|
| 1 (3 oz.) pkg. lime Jello <u>or</u>
another flavor | 1/4 c. sugar |
| 1 1/4 c. boiling water | 1 small can crushed pineapple,
with juice |
| 2 egg whites | Dream Whip |

Dissolve Jello in water. Fold in egg whites which have been beaten stiff with the 1/4 cup sugar into hot Jello. Add pineapple and juice. Refrigerate. When set, top with one envelope of prepared Dream Whip. Sprinkle with chopped nuts or coconut.

LUSCIOUS LETTUCE SALAD

Twila DeJong

- | | |
|---|-----------------------------|
| 1 head lettuce, broken in pieces | 1/2 c. large salted peanuts |
| 2 bananas, cut in size of
miniature marshmallows | 1/2 c. small marshmallows |

DRESSING:

- | | |
|----------------|-----------------|
| 2 beaten eggs | 1 T. cornstarch |
| 1/4 c. vinegar | 1/4 tsp. salt |
| 3/4 c. water | 1 T. butter |
| 2/3 c. sugar | |

Toss first four ingredients lightly. Combine the ingredients for the dressing and bring to a boil and cook until thickened. Cool. Pour over tossed ingredients and toss lightly again. An unpared and diced apple may be substituted for the bananas.

LUSCIOUS LIME SALAD OR DESSERT

Grace Van Wyk

- | | |
|------------------------|-------------------------------|
| 1 pkg. lime Jello | 1/4 c. sugar |
| 1 1/4 c. boiling water | 1 small can crushed pineapple |
| 2 egg whites | |

Dissolve Jello in boiling water. Fold stiffly beaten egg whites into boiling Jello, folding until whites are pale green. Add pineapple and juice. Pour into 9 x 9 inch or 8 x 12 inch pan and chill until firm. When ready to serve sprinkle 1/2 cup nut-meats over the top and spread a layer of sweetened whipped cream over all. Coarsely crush a few graham crackers, and sprinkle over the cream. You will have a layer of clear green, a layer of pineapple, the pale green egg whites on top. This stands up well and is very pretty. Other flavors of gelatin and fruit can be used. Makes an excellent club refreshment.

One thing we all know about the speed of light is that it gets here too early in the morning.

MACARONI SALAD

Helen De Jong

1 lb. shell macaroni	1 c. diced celery
1 can kidney beans, drained	1 c. diced carrots
1 c. diced pickles	

DRESSING:

1/2 c. vinegar	1/2 can Eagle Brand milk <u>or</u>
3/4 c. sugar	1/2 c. cream
1 c. mayonnaise	

Cook macaroni according to package directions; drain. Add diced vegetables and beans. Mix dressing ingredients together (blender works great for this) and toss with salad. If using cream instead of Eagle Brand milk, increase sugar to one cup. Chill several hours before serving.

MACARONI SALAD

Mathilda Vos

1 lb. shell macaroni	1 diced small onion
1 c. diced celery	2 diced carrots

DRESSING:

1/2 can Eagle Brand sweetened condensed milk	3/4 c. sugar
1/2 c. vinegar	1 c. mayonnaise

Cook macaroni according to package directions. Rinse with cold water and drain. Add celery, carrots, and onion. Mix together dressing ingredients and toss with salad.

MACARONI SPAM SALAD

Iris Vander Wal

2 c. dry macaroni	1 c. cubed cheese
2 T. salad oil	1 can cubed Spam
2 T. vinegar	1/3 c. salad dressing
1 T. minced onion	1 c. sliced celery
1/2 tsp. seasoned salt	10 oz. pkg. peas, cooked and drained
1/4 tsp. pepper	

Cook macaroni and drain. While still hot, drizzle with oil and vinegar. Add onion and seasonings and mix well. Cool, then add the remaining ingredients. Chill thoroughly before serving.

Patience is the ability to idle your motor when you feel like stripping your gears.

MANDARIN ORANGE SALAD

Helen De Jong

11 oz. can mandarin oranges 1 c. coconut
 15 oz. can crushed pineapple 1 c. sour cream
 Marshmallows, if desired

Drain oranges. Mix all ingredients together and let stand in refrigerator 24 hours.

MANDARIN ORANGE SALAD

Ida Kloosterman

1 pkg. orange tapioca pudding 1 can mandarin oranges
 1 pkg. vanilla pudding 1 large can pineapple
 1 envelope unflavored gelatin, 2 bananas
 Knox Marshmallows and maraschino
 1/2 tsp. pineapple flavor cherries (optional)
 1/4 tsp. orange flavor

Drain juice from oranges and pineapple. Add enough water to make 3 cups liquid. Combine juice liquid with pudding mixes and boil one minute. Add gelatin which has been dissolved in 1/4 cup cold water. Cool and add fruit and put into a dish to chill.

MANDARIN ORANGE SHERBET SALAD

Lois DeNooy

1 pt. orange sherbet 1 (6 oz.) pkg. orange Jello
 1 can drained mandarin oranges 2 c. boiling water
 2 bananas, sliced 1 large carton Cool Whip

Remove sherbet from freezer 5 to 10 minutes before using. Dissolve Jello in boiling water. Add sherbet and stir until dissolved. Chill until partly set, add whipped topping and fruit. Pour into a 9 x 13 inch pan. Refrigerate.

MELON BALL SALAD

Lois Klyn

White grapes Sliced bananas
 Mandarin oranges Muskmelon balls
 Pineapple tidbits Watermelon balls

Use your own judgment on the amount of each fruit to use. Add other fruits if you like, such as fresh strawberries in season.

For dressing, mix with a can of peach pie filling, or make a dressing by cooking the syrup from the fruit with cornstarch and sugar to taste.

A marriage license is like a hunting license -
 You're allowed only one dear.

MOLDED CORNED BEEF SALAD

Bev Vos

2 T. gelatin	1 small onion
1/4 c. cold water	1/2 cucumber, diced
1 1/2 c. boiling water	1/2 tsp. salt
1 bouillon cube	1 c. mayonnaise
1 can corned beef	1 green pepper
2 c. celery, diced	Lettuce
3 hard cooked eggs, chopped	

Soak the gelatin in cold water. Melt the bouillon cube in boiling water and dissolve the gelatin in it. Cut and flake the corned beef into small pieces and mix with remaining ingredients. Add gelatin and mix all together.

MOSTACCIOLI SALAD

Mrs. Paul De Jong

1 lb. mostaccioli	1/2 tsp. celery salt
1/2 c. chopped onion	1/2 tsp. garlic salt
1/2 c. pickle relish	1/2 tsp. salt
1/8 c. chopped pimento	1/2 tsp. oregano, leaf
1 pt. salad dressing	1/2 tsp. Ac'cent

Cook mostaccioli and cool, stirring while cooling so it won't stick together. Then add other ingredients. Let set overnight. Makes a large batch!

MEXICAN BUILDUP

Carol Verhey

MEAT MIX:

1 lb. ground beef	1 tsp. chili powder
1 small chopped onion	1 tsp. oregano, powdered
1 (8 oz.) tomato sauce	1 tsp. cumin seed
1 (6 oz.) tomato paste	1 tsp. salt; 2 tsp. sugar
3 paste cans water or less	1/4 tsp. garlic powder
1 tsp. MSG - Ac'cent	1 c. cooked rice
Shredded lettuce	1 c. shredded Cheddar cheese
1 (6 oz.) pkg. corn chips	1 c. sliced onions
1 c. diced, peeled avocado (optional)	1 c. chopped olives
1 c. diced fresh tomato	

Crumble beef into heated skillet; cook over medium heat, stirring occasionally till meat loses red color. Add chopped onion during last few minutes of cooking time. Drain. Add tomato sauce, paste, water, tomatoes, spices, rice. Mix lightly. Bring to boil,

Continued Next Page.

MEXICAN BUILDUP (Continued).

reduce heat and simmer 40 minutes. Mixture should be quite thick. If necessary, add a little more rice or cook without lid for while. Serve meat mix in a bowl. Place lettuce, chips, etc. in individual bowls. Let guests build their own servings by layering ingredients in any way.

MYSTERY SALAD

Ruth Vande Voort

1 can (16 oz.) pineapple chunks	1 c. miniature marshmallows
1 can mandarin oranges	1 box lemon instant pudding mix
1 or 2 bananas, sliced	

Drain fruits, reserving liquids. Mix with banana slices and marshmallows. Mix reserved liquid from fruits with instant pudding mix. Pour over fruit. Chill or serve immediately.

ORANGE SALAD

Su Bokhoven

1 box orange tapioca pudding	1 small can pineapple tidbits,
1 1/2 c. milk	drained
1 c. cream, whipped	10 maraschino cherries
	1 c. miniature marshmallows

Cook pudding with milk. Set aside until cool. Then add rest of ingredients. Mix well and refrigerate.

ORANGE SALAD

Henrietta Veldhuizen

2 pkg. orange Jello	1 can mandarin oranges
1 1/2 c. boiling water	1 tall can pineapple tidbits
6 oz. can frozen orange juice	

Dissolve Jello in boiling water. Add orange juice, mandarin oranges, pineapple and juice. Mix and let set.

Men make a camp;
A swarm of bees a comb;
Birds make a nest;
A woman makes a home.

PEACH-RASPBERRY LAYER SALAD

Mrs. Steve Vos

- | | |
|---------------------------------------|--|
| 1 (1 lb.) can sliced peaches | 2 T. mayonnaise |
| 2 T. lemon juice | 2 T. finely chopped pecans |
| 1/2 tsp. lemon flavoring | 1 (10 oz.) pkg. frozen red raspberries, thawed |
| 1 (3 oz.) pkg. lemon Jello | 2 T. lemon juice |
| 1 c. boiling water | 1 tsp. raspberry flavoring |
| 1 (3 oz.) pkg. cream cheese, softened | 1 (3 oz.) pkg. raspberry Jello |
| 2 tsp. milk | 1 c. boiling water |

For peach layer, drain the peaches, reserving the syrup. Add the lemon juice and lemon flavoring to syrup and then add enough cold water to make one cup liquid. Dissolve the lemon Jello in one cup boiling water and then add the syrup mixture. Chill until it starts to congeal and add the peaches. Pour into a 6 1/2 cup ring mold and chill until set.

When firm, spread with the cheese layer which is made by mixing the cream cheese, milk, and mayonnaise and stirring in the pecans.

To make the raspberry layer, drain the raspberries, saving the syrup. Combine the syrup, lemon juice, and raspberry flavoring and add cold water to make one cup. Dissolve raspberry Jello in one cup boiling water; add syrup mixture. Chill until partially set and then stir in raspberries. Pour over the cheese layer and chill until firm. When unmolded it is a beautiful salad.

PEACH SALAD

Doris Nibbelink

- | | |
|-----------------------------|----------------------|
| 2 (3 oz.) boxes peach Jello | 1 can sliced peaches |
| 1 tsp. almond flavoring | 2 bananas |

DRESSING:

- | | |
|------------------|-----------------|
| 1 c. peach juice | 2 T. cornstarch |
| 1/2 c. sugar | 1 beaten egg |

Prepare peach Jello according to directions. Add drained peaches, almond flavoring, and bananas when cool. Let set until firm. Use 9 x 13 inch pan. Cook and stir dressing ingredients until thick. Cool. Add one package prepared Dream Whip. Spread over Jello.

O Lord, Help me to keep my big mouth shut until I know what I'm talking about.

PINK APPLE SALAD

Iris Vander Hart

- | | |
|-----------------------------|--------------------------|
| 1 pkg. raspberry gelatin | 1/2 c. crushed pineapple |
| 1 (3 oz.) pkg. cream cheese | 1 apple |
| 1/2 c. whipped cream | 1/2 c. nuts |

Let gelatin congeal. Whip softened cream cheese and whipped cream into gelatin. Add pineapple, diced apple and nuts.

PINK SALAD

Grace Van Wyk

- | | |
|--------------------------|-------------------|
| 2 pkg. regular Jello | 2 c. Cool Whip |
| 2 c. boiling water | 2 bananas, cut up |
| 2 c. frozen strawberries | |

Combine Jello, water and strawberries and let set until it jells. Then add Cool Whip and whip thoroughly. Add bananas, pour into 9 x 13 inch pan. Let set.

PINK SALAD

Tena Westercamp

- | | |
|---|------------------------------|
| 1 can fruit cocktail | 12 oz. carton cottage cheese |
| 1 pkg. red Jello, cherry <u>or</u>
raspberry | 9 oz. carton Cool Whip |

Drain juice from cocktail. Heat juice and add Jello. Stir until dissolved. Cool. Then add cottage cheese, Cool Whip, drained fruit and mix well. Chill.

PISTACHIO DESSERT OR SALAD

Irene Bennink

- | | |
|--|---|
| 1 pkg. pistachio instant
pudding | 9 oz. Cool Whip |
| 20 oz. can crushed pineapple
<u>and</u> juice | 1 or 2 c. colored miniature
marshmallows |
| | 1/2 c. nuts |

Mix pudding, pineapple, and juice well. Add rest of ingredients and chill.

Courtship is what makes a man spoon,
but marriage is what makes him fork over.

PURPLE MOLD

Marie Bokhoven

- | | |
|---|-----------------------------|
| 1 can dark sweet cherries,
drained | 1/4 c. pineapple juice |
| 1 (13 oz.) can pineapple
chunks, drained | 1/2 c. cherry juice |
| 8 oz. cream cheese | 1 envelope Dream Whip |
| | 1 c. miniature marshmallows |

Soften cream cheese, and beat with juices until smooth. Add well drained fruit, and fold in prepared Dream Whip and marshmallows. Put in lightly oiled mold. Chill in refrigerator.

RAGGEDY ANN SALAD

Cheryl Roose

- BODY - Fresh or canned peach half.
 ARMS AND LEGS - Small celery sticks
 HEAD - Half of hard boiled egg
 EYES, SHOES, BUTTONS - Raisins
 MOUTH - Piece of cherry or red hot
 HAIR - Grated yellow cheese
 SKIRT - Ruffled leaf lettuce

RASPBERRY SALAD

Stella Pothoven

Dissolve 2 boxes of raspberry Jello in 2 cups boiling water. Add two 10 ounce boxes of frozen raspberries and stir until thawed. Add 3/4 cup cold water. Take out one cup of this mixture and pour remainder in a 9 x 13 inch pan. Chill until set. Mix 3 ounces cream cheese and one package prepared Dream Whip. Add one cup of raspberry mixture, which has begun to set. Pour over Jello.

RASPBERRY SALAD

Rita Veenstra

- 3 boxes (3 oz.) raspberry Jello 6 c. liquid (5 c. hot water and
 2 pkg. frozen raspberries, thaw 1 c. juice)(use a little less)
 and drain

Let Jello start to set, add raspberries and let set.

Topping - One box (3 ounce) raspberry Jello and 1 1/4 cups hot water. Let this partially set then beat in one 3 ounce package Philadelphia cream cheese. Add and beat in 9 ounce carton of Cool Whip (use mixer). Sprinkle 1/2 cup chopped nuts over top. Can make this with strawberry Jello and strawberries, instead of raspberries.

Work is the yeast that raises the dough.

RED HOT SALAD

Carol Fynaardt - Margy Fynaardt

1/2 c. red hots

3 c. hot water

3 pkg. cherry Jello

Dissolve 1/2 cup red hots in the 3 cups boiling water. Then dissolve 3 packages cherry Jello in this. Reheat to dissolve Jello thoroughly. Add 3 cups cold water. Let set until it starts to congeal. Then add 2 cups diced apples with peeling, 1 cup chopped celery, 1 cup chopped walnuts (optional), 1 tall can crushed pineapple, drained. Pour in large salad pan and let set.

RED RASPBERRY SALAD

Marilou Ozinga

1 c. flour

1/2 c. chopped pecans

1/4 c. brown sugar

1/2 c. butter

Mix above and bake in a 9 x 13 inch pan, 12 minutes, 325°. Let cool.

2 pkg. raspberry Jello

2 pkg. raspberries

2 c. hot water or pineapple juice

Prepare and let partially set. Pour on first layer. Melt 25 big marshmallows in 2/3 cup milk. Mix in one cup Cool Whip. Pour over Jello mixture when cool.

ROYAL SALAD

Doris Nibbelink

1 box pistachio pudding,
prepared

1 can mandarin oranges, drained

2 c. miniature marshmallows

1 can chunk pineapple, drain

2 c. Cool Whip

Mix all together and chill.

SALAD

Sue Van Ee

1 pkg. lime gelatin or any flavor

1/2 c. maraschino cherries

1 c. water

1/2 c. slivered almonds

1 can pineapple tidbits

1 c. whipping cream

1/2 c. cottage cheese

Dissolve Jello in hot water and let congeal. Add remaining ingredients. Chill in 9 x 13 inch pan.

One good reason why a little boy gets so dirty,
he's closer to the ground.

SAUERKRAUT SALAD

Mrs. Wynne Veenstra

- | | |
|-------------------------------|----------------------------------|
| 1 large can sauerkraut, drain | 1 onion, cut in rings; red onion |
| 1 c. celery, chopped | 2 c. sugar |
| 1 c. green pepper, chopped | 1 c. vinegar |
| 1 c. carrots, grated | 2 T. Crisco oil |

Let sugar, vinegar, and oil come to a boil. Pour over remaining ingredients and toss. Let stand until cool. Then put in a jar and refrigerate.

SEA BREEZE SALAD

Carol Verhey

- | | |
|---|----------------------------------|
| 3 (3 oz.) pkg. lemon or lime Jello | 1 can crushed pineapple, drained |
| 2 c. boiling water | 1 pkg. lemon instant pudding |
| 2 c. cold liquid (water <u>and</u> pineapple juice) | 1 envelope Dream Whip |

Dissolve Jello in boiling water. Add cold liquid. Let set until thickened. Stir in pudding mix, prepared as directed on package. Whip with electric mixer. Reserve one cup of this mixture. To the remainder, add the drained pineapple. Put in a 9 x 13 inch pan, refrigerate until set. Whip Dream Whip as directed and fold in reserved cup of Jello mixture. Spread over first layer and again refrigerate.

A CHRISTMAS RECIPE

- | | |
|----------------------------|-----------------------------|
| 1 busy hectic mother | 1 budget, badly bent |
| 1 unperturbed father | 1 pound of patience |
| 2 or 3 excited children | 1 quart of secrets |
| (various sizes) | 1 bushel each of joy, love, |
| 1/2 as much time as needed | laughter, and faith |

Place all ingredients in house a few weeks before Christmas. Sprinkle children with secrets and allow to simmer.

Gradually add patience to mother as needed. Add as much joy, love, laughter, and faith as hearts will hold.

Garnish father with unpaid bills. Serve generous portions topped with the blessings of the Christ Child. There will be plenty to go around and lots left over for yourself.

SEVEN LAYER SALAD

Nancine Bruxvoort

FIRST LAYER:

Black cherry Jello, 3 oz. 3/4 c. cold water

3/4 c. hot water

Put in 9 x 13 inch pan. Let set.

SECOND LAYER:

Cherry Jello, 3 oz.

1/2 c. Carnation evaporated milk

1/2 c. hot water

1/2 c. cold water

THIRD LAYER:

Lime Jello, 3 oz.

3/4 c. cold water

3/4 c. hot water

FOURTH LAYER:

Lemon Jello, 3 oz.

1/2 c. Carnation evaporated milk

1/2 c. hot water

1/2 c. cold water

FIFTH LAYER:

Orange Jello, 3 oz.

3/4 c. cold water

3/4 c. hot water

SIXTH LAYER:

Orange pineapple Jello, 3 oz.

1/2 c. Carnation evaporated milk

1/2 c. hot water

1/2 c. cold water

SEVENTH LAYER:

Raspberry Jello, 3 oz.

3/4 c. cold water

3/4 c. hot water

Especially pretty in a glass dish. Put next layer on each time, soon after previous one is set to prevent layers from separating after salad is cut in pieces.

SEVEN-UP SALAD

Marcia De Jong

2 pkg. lemon Jello

Pinch of salt

2 c. hot water

1 egg

2 c. 7-Up

1 c. crushed pineapple

1/2 c. sugar

1 c. pineapple juice

2 T. flour

1 1/2 c. tiny marshmallows

Mix sugar, flour, salt, egg, pineapple, juice and marshmallows. Cook until thick. Add to Jello mixture. When it thickens, add 3 bananas. It doesn't thicken fast so don't worry.

You can't break God's promises by leaning on them.

SHRIMP MACARONI SALAD

Pat Deur

- | | |
|---------------------------|------------------------|
| 1 to 1 1/2 box creamettes | 2 stalks celery |
| shell macaroni | 2 T. diced cheese |
| 1 large tomato | 2 T. mayonnaise |
| 1/2 onion | 1 can shrimp |
| 1 cucumber | Salt <u>and</u> pepper |
| 1 small green pepper | |

Cook shell macaroni about 7 minutes in boiling, salted water. While it cooks, chop all vegetables into small pieces. Drain and rinse macaroni. Let cool. Add vegetables, shrimp, and cheese. Mix all together and add mayonnaise until well covered. Salt and pepper to taste. Keep refrigerated. It is best cold.

SOUR CREAM SALAD

Esther Linsted

- | | |
|-------------------------------|------------------------------|
| 4 cans mandarin orange slices | 1 carton or 1 can sour cream |
| 4 cans pineapple chunks | 2 c. miniature marshmallows |
| Flaked coconut | |

Drain fruits. Mix all ingredients and refrigerate.

SPRING BREEZE SALAD

Twila DeJong

- | | |
|--|--|
| 2 (3 oz.) pkg. lime Jello | 1 can lemon pie filling |
| 1 (3 oz.) pkg. lemon Jello | 1 large can fruit cocktail,
drained |
| 1 c. boiling water | 1 large can drained crushed
pineapple |
| 3 c. cold liquid, fruit juice
<u>plus</u> water | 1 pkg. prepared Dream Whip |

Dissolve Jellos in boiling water. Add fruit juices. Beat in pie filling. Reserve one cup of Jello mixture, place rest in refrigerator to chill. When Jello starts to congeal, add fruits. Pour into 9 x 13 inch pan. Chill. Beat Dream Whip as directed on package, blending in the reserved Jello mixture and spread over first layer.

SPRING SALAD

Rachel Vander Molen

- | | |
|-----------------------------|---|
| 1 (3 oz.) pkg. lemon Jello | 1 small can frozen orange juice |
| 1 (3 oz.) pkg. orange Jello | 2 cans mandarin oranges <u>and</u>
juice |
| 2 c. hot water | 1 (No. 2) can crushed pineapple
<u>and</u> juice |

Dissolve Jellos in hot water. Stir in frozen juice. Add remaining ingredients. Pour into 9 x 13 inch pan and chill.

STRAWBERRY GELATIN SALAD

Vera Franje

- | | |
|--|---------------------------------------|
| 1 large (6 oz.) pkg.
strawberry gelatin | 2 pkg. frozen strawberries,
thawed |
| 1 small can crushed pineapple,
drained | 1 pt. sour cream |
| | Small marshmallows |
| | 3 bananas, peeled and sliced |

Dissolve gelatin with 2 cups hot water. Add 1 3/4 cups cold water. Cool. Add pineapple and strawberries.

When gelatin begins to set, pour half in mold or serving dish. Add bananas. Stir gently. Refrigerate in mold until almost completely set. After gelatin is almost set, cover gelatin in the mold with marshmallows, then smooth sour cream over top of marshmallows. Spoon rest of gelatin mix over top. Refrigerate.

STRAWBERRY SALAD

Tena Uitermarkt

Two packages strawberry Jello dissolved in 3 cups hot water. Add 1 1/2 pint frozen strawberries. Stir till thawed. Take out 1 cup Jello mixture. Don't let this set. Put rest of Jello in 9 x 12 inch pan. Chill till firm. Whip one package prepared Dream Whip and softened 3 ounce cream cheese. Mix with other cup of Jello mixture. Pour over first mixture and let set.

STRAWBERRY SALAD

Linda Vander Molen

- | | |
|-------------------------|-------------------------|
| 2 pkg. strawberry Jello | 2 bananas, mashed |
| 2 c. boiling water | 1 can crushed pineapple |
| 16 large marshmallows | 1/2 c. salad dressing |
| 2 T. lemon juice | 1 pt. sour cream |
| 2 1/2 c. strawberries | |

Mix Jello, water, and marshmallows. Add lemon juice, strawberries, bananas, and pineapple. Then add salad dressing and sour cream, which have been blended together. Pour in 9 x 13 inch pan.

Have you ever wondered why they put holes in Swiss cheese when it's the Limburger cheese that needs the ventilation?

STRAWBERRY SOUR CREAM SALAD

Helen De Jong

- | | |
|---------------------------------|------------------------|
| 3 (3 oz.) pkg. strawberry Jello | 1 1/2 pt. strawberries |
| 3 c. boiling water | Miniature marshmallows |
| 15 oz. can crushed pineapple | 1 c. sour cream |
| | 2 or 3 bananas |

Dissolve Jello in boiling water. Add pineapple and strawberries. Pour half into pan. Cover with marshmallows. Chill until set. Spread sour cream over marshmallows. Add bananas to remaining Jello; pour gently over top sour cream. Refrigerate. Fits nicely in square tupperware pan.

SWEET AND SOUR BEAN SALAD

Virginia Veenstra

- | | |
|------------------------------------|------------------------|
| 1 (5 1/2 oz.) can cut green beans | 1/2 tsp. pepper |
| 1 (5 1/2 oz.) can yellow beans | 1/3 c. salad oil |
| 1 (5 1/2 oz.) can red kidney beans | 1 small onion, chopped |
| | 1 tsp. salt |
| 1 small green pepper, chopped | 3/4 c. sugar |
| | 2/3 c. vinegar |

Drain beans, add pepper and onion. Mix remaining ingredients. Pour over beans. Refrigerate overnight.

TACO SALAD

Pam Vander Linden

- | | |
|---------------------------------|---------------------------------|
| 1 head lettuce, chopped | 4 medium tomatoes, chopped |
| 1 small can kidney beans, drain | 1 lb. hamburger, browned with |
| 1 large onion, chopped | 1/2 pkg. taco seasoning, cooled |

Combine ingredients. Just before serving add one bag of crushed Doritos, and sauce. Stir and serve. Serves 10.

SAUCE:

- | | |
|--------------------------------------|---------------------|
| 8 oz. bottle of 1000 Island dressing | 1 T. taco seasoning |
| 1/3 c. sugar | 1 T. taco sauce |

Two inventions that have helped
men get up in the world--
The elevator and the alarm clock.

TACO SALAD

Christine Van Ee

- | | |
|-----------------------------------|---|
| 1 head lettuce, chopped | 4 tomatoes, diced |
| 1 lb. hamburger | 1 large pkg. taco flavored chips, optional |
| 8 oz. Cheddar cheese, grated | 1 pkg. taco seasoning, save 1 T. for dressing |
| 1 small can kidney beans, drained | 8 oz. Thousand Island dressing |
| 1 onion, chopped | |

Brown meat; drain. Add taco seasoning. Put all ingredients except chips, tomatoes, and dressing in large salad bowl. Cover and refrigerate. At serving time, add chips, tomatoes, and dressing mixed with 1 tablespoon taco seasoning. Toss well and serve.

TAPIOCA FRUIT SALAD

Kathy Arkema

- | | |
|---|-----------------------------|
| 1 pkg. vanilla tapioca pudding | 1 c. miniature marshmallows |
| 1 can mandarin oranges | Orange juice |
| 1 can fruit cocktail or chunky mixed fruits | |

Use drained fruit juices and orange juice to make 2 cups liquid. Cook pudding mix using this liquid in place of milk. Cool. Add fruit and marshmallows and chill for several hours. Stir before serving.

THREE BEAN SALAD

Kathy Arkema

- | | |
|---------------------------|----------------------|
| 1 can French cut beans | 1/2 c. salad oil |
| 1 can waxed beans | 1/2 c. cider vinegar |
| 1 can kidney beans | 3/4 c. sugar |
| 1/2 c. diced green pepper | 1 tsp. salt |
| 1/2 c. minced onion | 1/2 tsp. pepper |

Drain beans. Combine beans with green pepper and onion. Mix together oil, vinegar, sugar, salt, and pepper. Mix lightly with beans and refrigerate at least 8 hours.

THREE BEAN SALAD

Sylvia Nieuwsma

- | | |
|-------------------------------------|-------------------|
| 1 can green beans, drained | 1 stalk celery |
| 1 can yellow beans, drained | 1 onion; 1 carrot |
| 1 can red beans, drained and washed | 1/2 red pepper |
| | 1 tsp. salt |

Heat one cup sugar, 1/2 cup vinegar, 1/4 cup oil. Cool. Pour over beans.

TWO LAYER FRUIT SALAD

Grace Van Wyk

- | | |
|---------------------------------------|------------------------------|
| 1 pkg. strawberry Jello | 1 pkg. lemon Jello |
| 1 c. boiling water | 2 c. boiling water |
| 1 can fruit cocktail <u>and</u> juice | 2 oz. cream cheese, softened |
| | 5 T. salad dressing |

For first layer, dissolve strawberry Jello in boiling water, and stir in cocktail. Pour into 8 x 8 inch pan, and chill until firm.

For second layer, dissolve lemon Jello in boiling water, and chill until syrupy. Then whip in cream cheese and salad dressing. Spread on firm layer in the pan. Chill till firm. Good on a lettuce leaf.

TWO LAYER PINEAPPLE JELLO SALAD

Nella Veenstra

- | | |
|--|--|
| 2 boxes lemon Jello | 2 bananas |
| 1 small can pineapple, drained;
reserve juice | 2 hands full miniature
marshmallows |

Dissolve Jello in 2 cups boiling water. Add 2 cups cold water. Add pineapple to Jello. Mix and add marshmallows and bananas. Let congeal. Put in 9 x 13 inch pan. Refrigerate till set.

Take pineapple juice; add water to make one cup. Bring to a boil. Mix 2 tablespoons flour, 1 small cup sugar, 1 teaspoon lemon juice and 2 beaten eggs. Pour into boiling juice. Boil till thick. Cool; add 2 cups whipped topping. Spread over Jello and top with shredded cheese.

VEGETABLE MACARONI SALAD

Mrs. Donald Olivier

- | | |
|---------------------------------|---|
| 10 oz. shell macaroni, cooked | 1 can kidney beans, drained then
soaked in vinegar 1 hour; drain |
| 2 c. peas, drained; 1 can | 1 jar pimiento |
| 1 can diced carrots | 1 c. chopped celery |
| 1 can French green beans, drain | 1 medium onion, chopped |

DRESSING:

- | | |
|-------------------|----------------|
| 2 c. Miracle Whip | 1 c. sugar |
| 1 c. Rich Whip | 1 tsp. mustard |

Whip Rich Whip with mixer, add other ingredients and mix well with mixer. Pour over vegetables and mix thoroughly. Keep refrigerated and covered.

VEGETABLE SALAD

Vera Franje

- | | |
|--------------------------------|----------------------|
| 1 can drained Veg-All | 1/2 c. chopped onion |
| 1 can drained red kidney beans | Chopped green pepper |
| | 1 c. diced celery |

Mix 3/4 cup sugar or sugar substitute and 1 tablespoon flour. Add 1/2 cup vinegar and one tablespoon mustard. Cook this until it thickens. Pour over vegetables while hot. Refrigerate. This gets better the longer it sets.

VEGETABLE SALAD

Lois Hoksbergen

- | | |
|---------------------------|--|
| 3/4 c. diced celery | 1 pkg. frozen mixed vegetables, cooked and cooled |
| 1/2 c. diced green pepper | |
| 1 small onion, chopped | 1 c. kidney beans, drained and washed |

DRESSING:

- | | |
|-----------------|-----------------------|
| 3/4 c. sugar | 2 T. prepared mustard |
| 1 T. cornstarch | 1/2 c. weak vinegar |

Mix vegetables. Cook dressing until thick. Cool and pour over vegetables. Let cool in refrigerator overnight.

VEGETABLE SALAD

Judy Van Gorp

- | | |
|--|---|
| 1 box ring macaroni, cooked | 1 can French style green beans, drained |
| 1 c. diced carrots or 1 can diced carrots, drained | 1 can kidney beans |
| | 1 can peas, drained |

Drain kidney beans and soak in vinegar for one hour, then drain. Add:

- | | |
|---------------------|----------------------------|
| 1 jar pimento | 1/2 green pepper, optional |
| 1 c. chopped celery | |

Mix in large bowl and add following dressing:

- | | |
|--|----------------|
| 1/2 pt. Miracle Whip | 1/2 c. sugar |
| 1/4 pt. Rich's Whip or frozen coffee creamer | 1 tsp. mustard |

No family hides its secrets well
Whose children shine at Show and Tell.

VELVET LIME SALAD

Donna Fynaardt

- | | |
|-------------------------------|--------------------------------|
| 1 (6 oz.) pkg. lime gelatin | 1 can (20 oz.) fruit cocktail, |
| 1 small box lemon pudding mix | drained; reserve syrup |

Combine fruit cocktail syrup and water to make 2 cups. Heat to boiling. Add lime gelatin and stir until dissolved. Prepare pudding as directed on package. Into hot gelatin add the lemon pudding, mix until well blended. Add fruit cocktail. Chill.

VERNA'S VEGETABLE SALAD

Helen De Jong

- | | |
|-------------------------------|---------------------------|
| 1 can peas | 1 can bean sprouts |
| 1 can whole kernel corn | 1 onion, chopped |
| 1 can water chestnuts, cut up | 1 green pepper, chopped |
| 1 can mushroom pieces | 1 c. cauliflower, chopped |
| 1 can small pimiento | 1 c. chopped celery |

Drain the vegetables and mix all vegetables together in bowl. Mix the dressing ingredients in blender and pour over the vegetables. Chill and serve without draining off dressing.

DRESSING:

- | | |
|--------------|----------------------|
| 1 c. water | 1 c. salad oil |
| 1/2 c. sugar | 2 tsp. dry mustard |
| 2 tsp. salt | 1/2 c. white vinegar |

WALDORF SALAD

Mrs. Gerrit A. DeJong

- | | |
|---------------------------------------|---------------------------------|
| 2 (3 oz.) pkg. lemon Jello | 1/2 c. chopped nuts |
| 2 c. boiling water | 1 1/2 c. miniature marshmallows |
| 2 c. cold water | 1 c. diced celery |
| 1 tsp. lemon juice | 4 to 6 T. mayonnaise |
| 2 medium apples, unpared and
diced | |

Prepare Jello in usual way; when somewhat thickened add apples, nuts, marshmallows, celery and mayonnaise. Pour into mold.

He who laughs last
probably didn't get the joke.

WHIPPED CREAM CARROT SALAD

Elizabeth Ryken

2 pkg. orange Jello
 1 (3 oz.) pkg. cream cheese
 1 c. miniature marshmallows
 3 c. hot water
 1 c. grated carrots

1 c. drained crushed pineapple
 1/2 c. **chopped** pecans
 1/2 c. whipped cream or 1 pkg.
 Dream Whip
 1/2 c. mayonnaise

Melt cream cheese and marshmallows in hot water. Add gelatin and when it starts to congeal, add carrots, pineapple, pecans, whipped cream and mayonnaise. Mix and pour into salad dish and refrigerate until completely congealed.

DRESSINGS

DRESSING FOR SLICED CUCUMBERS

Lois Hoksbergen

1 c. salad dressing
 1 1/2 tsp. mustard
 2 T. sugar
 1/4 c. vinegar

Small amount of cream or milk,
 1 T.
 Salt and pepper, to taste

Slice cucumbers and let stand in salt water one hour, drain well and add dressing.

EASY FRENCH SALAD DRESSING

Mrs. Irvin Rozenboom

1 c. salad oil
 1/3 c. vinegar
 1 c. sugar
 1 tsp. salt

1 tsp. pepper
 1 T. mustard
 1 c. catsup
 1 T. grated onion

Mix well in blender in order given.

FRENCH DRESSING

Donna Fynaardt

2 c. sugar
 1 T. salt
 1 T. paprika
 1 T. grated onion

1 c. catsup
 2 c. salad oil
 1 c. vinegar
 1 T. celery seed

Combine dry ingredients. Add catsup and onion. Alternately add oil and vinegar. Vinegar should be first, and last. Add celery seed last. This works well in the blender.

A day of worry is more exhausting than a week of work.

FRENCH DRESSING

Lois Hoksbergen

SMALL BATCH:

1 tsp. salt
 1 tsp. paprika
 1/2 c. sugar
 1/2 c. salad oil
 1/2 c. catsup
 1/4 c. vinegar
 4 tsp. grated onion
 Juice of 1 lemon (optional)

LARGE BATCH:

2 1/2 tsp. salt
 2 1/2 tsp. paprika
 1 1/4 c. sugar
 1 1/2 c. salad oil
 1 1/4 c. catsup
 1/2 c. vinegar
 Onion

Mix and shake well or blend in a blender. Sweet pickle juice is very good in place of vinegar.

FRENCH DRESSING

Ida Kloosterman

1 c. sugar
 1/4 c. vinegar
 1 tsp. salt

1 c. Mazola oil
 1 c. catsup
 1 capful Worcestershire sauce

Boil the sugar and vinegar till clear. Add the oil and catsup. Makes one pint.

FRENCH DRESSING

Geneva Sheesley

1 c. Mazola oil
 1 c. sugar
 1 c. ketchup
 3/4 c. vinegar

1 1/2 tsp. salt
 Pinch of garlic salt
 Small grated onion

Just mix all ingredients together. Beat or shake in jar. The longer it sets, the better it is. Don't substitute oil. Makes one quart.

FRENCH DRESSING

Cornelia Veenstra

Mix:

2 c. sugar
 1 c. catsup
 1 tsp. salt

1 tsp. paprika
 2 T. minced onion
 1 T. celery seed

Alternately add 2 cups salad oil and one cup vinegar. Make sure vinegar is added first and last. Use electric mixer and mix until very smooth.

The giving of thanks and of praise is a course from which the Christian never graduates!

FRENCH SALAD DRESSING

Lois DeNooy

- | | |
|--------------------|--------------------|
| 1 c. salad oil | 1/2 c. catsup |
| 1 c. sugar | Dash of onion |
| 1 tsp. salt | 1/3 c. vinegar |
| 1 tsp. garlic salt | 1 tsp. celery seed |
- Blend all in blender.

FRUIT SALAD DRESSING

Nella Veenstra

- | | |
|-------------------|------------------|
| 4 eggs, beaten | 1 c. sugar |
| Juice of 2 lemons | 2 T. melted oleo |
- Cook until thick; cool and then add one cup whipped cream.
Use with apples, grapes, bananas, nuts and marshmallows.

HEAD LETTUCE DRESSING

Mrs. Harold L. Vander Hart

- | | |
|------------------|-------------------------|
| 3/4 c. salad oil | 1 tsp. paprika |
| 2/3 c. catsup | 1 tsp. prepared mustard |
| 1/2 c. sugar | 1/4 tsp. pepper |
| 1/4 c. vinegar | 1 tsp. salt |
- Put all ingredients in a quart jar and shake.

MAYONNAISE DRESSING

Esther Linsted

- | | |
|-------------------------------|-----------------|
| 1 c. sugar | 1 c. cold water |
| 2 beaten eggs | 1 c. vinegar |
| 2 soup spoons heaped of flour | 1 tsp. salt |
- Mix together flour and sugar. Combine rest of ingredients with flour and sugar. Stir with wooden spoon while cooking until thick.

ONION DRESSING

Nancine Bruxvoort

- | | |
|---------------------------|------------------------------|
| 2 c. salad oil - ice cold | 2 tsp. salt |
| 1 1/3 c. sugar | 2 tsp. dry mustard |
| 1 c. vinegar | 1 tsp. celery seed, optional |
- 4 T. onion juice or 1 large onion, grated
Beat very well.

Prayer should be the key by which
you open the gates of day and close
the door of night.

SALAD DRESSING

Mrs. Donald Olivier

- | | |
|-------------------------|--------------------|
| 1/4 c. vinegar | Dash of pepper |
| 1/4 c. water | 1/4 tsp. salt |
| 1/4 c. sugar | 2 well beaten eggs |
| 1 tsp. prepared mustard | |

Boil this mixture until it coats the spoon. Then add one cup Miracle Whip. This is good on garden lettuce or to make potato salad and use in sandwich spread.

SALAD DRESSING

Grace Van Wyk

- | | |
|----------------|----------------|
| 1 c. sugar | 2 T. flour |
| 1 c. water | 1 T. butter |
| 3/4 c. vinegar | 1 tsp. mustard |
| 1 tsp. salt | 2 eggs |

Stir together sugar, flour, mustard, and salt. Make a hollow in the center of this and put in eggs and gradually mix. Then cook until thick, stirring constantly.

SPICY FRENCH DRESSING

Carol Fynaardt

- | | |
|---------------------------------|-----------------------------|
| 1 can tomato soup | 1 tsp. Worcestershire sauce |
| 3/4 c. salad oil | 1/2 tsp. garlic powder |
| 3/4 c. sugar | 1 tsp. salt |
| 1/2 c. vinegar | 3/4 tsp. pepper |
| 1 small onion or 2 T. dry onion | 3/4 tsp. paprika |
| | 1/2 tsp. dry mustard |

Blend all ingredients together with a blender.

THOUSAND ISLAND DRESSING

Elizabeth Ryken

- | | |
|----------------------|---------------------------|
| 1 bottle chili sauce | 1/2 c. salad oil |
| 1/4 c. catsup | 1 T. vinegar |
| 5 T. brown sugar | Salt and pepper, to taste |

Combine all ingredients. Put in quart container or jar and add enough mayonnaise to make one quart. Mix well. Delicious on lettuce.

Study the Bible to be wise;
believe it to be safe;
practice it to be holy.

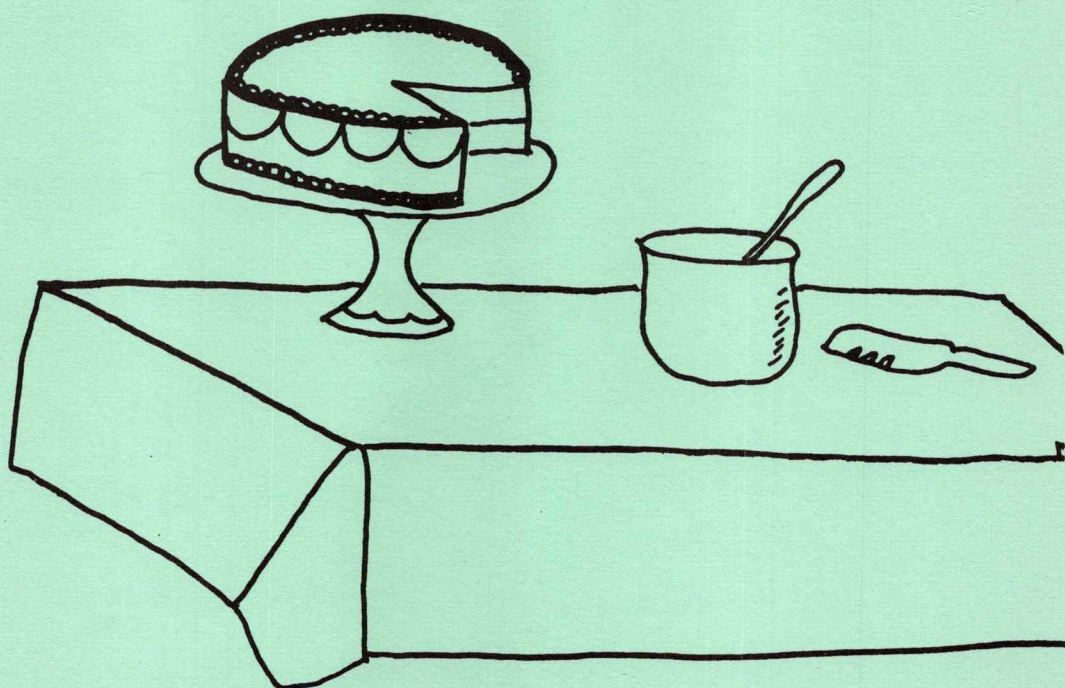
WEIGHT WATCHER'S DRESSING

Audrey Veldhouse

1 pt. buttermilk	1/2 tsp. pepper
1 pt. Hellmann's salad dressing	1 tsp. garlic flakes <u>or</u> 1/4 tsp.
2 tsp. onion flakes	garlic powder
2 tsp. parsley flakes	1 tsp. Ac'cent
1 1/2 tsp. Morton's Lite Salt	1 tsp. Lawry's seasoned salt

Many a child has been led out of the darkness of sin
by the light of a mother's witness.

CAKES AND FROSTINGS



SANDWICHES

BUN SPREAD

Iris Vander Hart

- | | |
|------------------------------------|---------------------------------|
| 1 can boned chicken <u>or</u> tuna | 2 tsp. pickle relish |
| 1/4 c. cheese, cubed | A little pepper |
| 2 eggs, hard boiled and chopped | 2 tsp. chopped olives, optional |
| 1 T. onion | |

Mix with some salad dressing. Spread between buns. Wrap in foil. Bake at 250° for 30 minutes.

BIDDY ON A BUN

Mrs. Kenneth De Jong

- | | |
|------------------------------|----------------------|
| 1 c. cooked chicken | 1/4 tsp. salt |
| 3/4 c. chopped celery | 1/4 tsp. pepper |
| 1 medium <u>sweet</u> pickle | 1/3 c. mayonnaise |
| 6 stuffed olives | 3/4 c. grated cheese |

Mix all ingredients. Spread on half a bun and broil.

BOLOGNA EGG SALAD

Mrs. Kenneth DeJong

- | | |
|-------------------------------|------------------------|
| 1 bologna <u>or</u> wieners | 1/2 c. salad dressing |
| 6 hard boiled eggs | Little sugar |
| Pickles, dill <u>or</u> sweet | Salt <u>and</u> pepper |
| Onion | |

Gring bologna, eggs, pickles, and onion through meat grinder. Add remaining ingredients. This freezes well.

CHEESE DREAMS

Cheryl Roose

Place on rack under broiler 3 English muffins, split in half and buttered, 6 slices bacon, cut in half. Toast muffins on one side and remove from rack. Broil bacon until crisp. Top each muffin half with a thick tomato slice, 2 broiled bacon strips, and a thin slice of processed cheese. Return to broiler and broil 5 inches from heat until cheese melts. Serve at once. Makes 6 servings.

The heart of education is the
education of the heart.

CHEESE SPREAD

Nancy Terpstra

2 hard boiled eggs

2 T. chili sauce

Mix well.

Cook:

1 T. melted butter

3 T. vinegar

Add to the cheese mixture.

1 small onion

2 c. grated cheese

1 T. flour

1/2 c. milk

CHEESE SQUARES

Carol Verhey

1 lb. butter

4 jars Old English cheese

1 tsp. Tabasco

1 tsp. onion powder

1 1/2 tsp. Worcestershire sauce

2 tsp. dill weed, less

1 1/2 tsp. Beau Monde

2 loaves bread

Trim crust. Cut each slice into 4 squares. Heat all ingredients except bread. Spread cheese on all sides of bread. Put the bread in 3 layers and freeze bars. At serving time, preheat oven to 350° and bake for 10 minutes.

CHICKEN ON BUN

Donna Fynaardt

Cream sauce for one chicken. Melt 6 tablespoons butter, blend in 6 tablespoons flour. Add one teaspoon salt and 1/8 teaspoon pepper. Cook over low heat until bubbling. Remove from heat. Stir in 1 1/2 cups well seasoned chicken broth and one cup cream or top milk. Gently stir in meat of one chicken cut up. Serve hot on open buns.

GOOD WIENER ROLL-UPS

Nella Veenstra

1 c. sharp shredded Cheddar cheese

2 T. drained sweet pickle relish

1 T. prepared mustard

1 can refrigerated crescent rolls

8 wieners or smoked sausage links

Mix cheese, relish, and mustard. Unroll dinner rolls and separate into 8 triangles. Spread each triangle of dough with cheese mixture. Place a wiener at wide end of each triangle. Roll up; follow baking directions on dinner roll package.

A gossip is a fool with a keen sense of rumor.

GRILLED LUNCH MEAT SANDWICHES

Mrs. Irvin Rozenboom

- | | |
|-----------------------------|-----------------------------|
| 1 pkg. lunch meat, any kind | 2 hard boiled eggs, chopped |
| 1/2 c. chopped celery | 1/3 c. mayonnaise |
| 1 small onion, minced | |

Mix well. Spread on bread. Top with cheese. Broil.

HAM AND CHEESE SPREAD

Cindy Van Wyk

- | | |
|--------------------------------------|----------------------|
| 1 (4 1/2 oz.) can deviled ham | 3 T. mayonnaise |
| 1/2 c. shredded sharp Cheddar cheese | 1/4 tsp. onion juice |

Mix. Makes one cup spread. Enough for four dozen 1 inch canapes.

HAMBURGER ON TOAST

Carol Fynaardt

- | | |
|--------------------------------|------------------------------|
| 1 lb. ground hamburger | 1/4 tsp. pepper |
| 1 small onion, chopped | 1 tsp. dried parsley flakes, |
| 1/2 c. shredded Cheddar cheese | optional |
| 1 tsp. salt | 6 slices bread, toasted |

Spread toasted bread with mustard or catsup. Mix ingredients and spread over toasted bread covering to edge. Arrange meat-side-up and broil until done.

HAM SANDWICH ROLL

Nancine Bruxvoort

- | | |
|--------------------------|---------------------------------|
| 5 eggs, separated | 3/4 c. flour |
| 1/2 tsp. cream of tartar | 2 tsp. baking powder |
| 2 T. sugar | 1 tsp. salt |
| 1/4 c. water | 1 tsp. parsley flakes, optional |

Grease 15 x 10 inch jelly roll pan. Line with wax paper. Grease paper also. Beat egg whites with cream of tartar until soft peaks form. Add sugar, beating till stiff. Combine yolks and remaining ingredients in mixer and fold into whites. Spread in pan. Bake at 400° for 10 to 12 minutes. Remove from pan. Spread with filling. Roll up and refrigerate.

FILLING:

- | | |
|--------------------------|--------------------|
| 8 oz. deviled ham spread | 8 oz. cream cheese |
|--------------------------|--------------------|
- Whip till fluffy. Spread on roll. Line olives along one edge. Roll up. Refrigerate. Slice. Makes 16.

HOT HAM SANDWICHES

Stella Pothoven

- | | |
|-------------------------|-------------------|
| 1/2 c. oleo | 2 T. grated onion |
| 1/4 c. prepared mustard | 1 T. poppy seed |

Cream ingredients together and spread on both halves of buns. Place a slice of ham and a slice of Swiss cheese on each bun. Wrap each bun in foil and heat in a 350° oven for 15 to 20 minutes. Serve hot. Makes about a dozen, depending on the size of buns.

HOT SANDWICH FILLING

Mrs. Harold L. Vander Hart

- | | |
|-------------------|-------------------|
| 1 lb. sausage | 1/2 c. rice |
| 1/2 lb. hamburger | 2 c. tomato juice |
| 3 stalks celery | 1 c. milk |
| 1 onion | |

Combine and cook slowly for one hour.

HOT TUNA SANDWICHES

Helen De Jong

- | | |
|----------------------------|---------------------|
| 6 1/4 oz. can grated tuna | 2 T. chopped onion |
| 3 hard boiled eggs, mashed | 2 T. pickle relish |
| Velveeta cheese | 2 T. salad dressing |

Combine all ingredients except cheese. Spread on buns; put a slice of cheese on top of tuna mixture. Wrap buns in foil and heat in low oven, 250°, for 30 minutes or until cheese melts. If only doing a few, save energy and use your electric skillet.

ITALIAN BEEF SANDWICHES

Nancine Bruxvoort

- | | |
|---|-------------------------------------|
| 1 lb. thinly sliced cooked roast beef | 1 small green pepper, cut in strips |
| 1 can (10 1/2 oz.) beef consomme | 1/4 c. water |
| 1/2 c. catsup | 1 clove garlic, minced |
| 1 medium onion, cut crosswise in slices | 1/4 tsp. leaf oregano |
| | 6 large rolls, halved |

Combine all but meat in saucepan. Heat to boiling. Add beef, cover. Cook slowly 30 minutes. Drain. Reserve liquid. Dip cut surfaces of bottom halves of rolls in liquid. Place hot beef and vegetables on bottom halves. Dip cut surfaces of roll top in reserved liquid; place on top of sandwiches. Serve hot. Makes 6 servings.

God still speaks to those who take time to listen.

MOCK PIZZA BURGER

Marilee Vander Wal

- | | |
|----------------|---------------------------|
| 1 can of Spam | 1 medium onion |
| 1/2 lb. cheese | 1 can chili without beans |

Grind together meat, cheese and onion; add chili. Spread on half of a buttered bun. Put under broiler for 2-5 minutes. Makes about 3 dozen sandwiches. Good if frozen till needed.

PIZZA BURGERS

Donna Fynaardt

- | | |
|---------------------------|----------------------------------|
| 1 lb. hamburger | 1/4 tsp. oregano |
| 1 small onion, chopped | 1/2 lb. American cheese, grated |
| 1 (8 oz.) can pizza sauce | Salt <u>and</u> pepper, to taste |
| 1/4 tsp. garlic salt | |

Saute hamburger and onion till brown. Add spices and pizza sauce. Cool before adding cheese. Spread on halves of buns or muffins. Place under broiler until cheese is bubbly and edges of bun are toasted.

PIZZA BURGERS

Donna Vernoooy

Two pounds hamburger browned. Drain and cool.

Boil:

- | | |
|---------------------------------|-----------------|
| 3 c. plain Ragu Spaghetti sauce | 1 1/2 tsp. sage |
| 1 1/2 tsp. oregano | (Cool) |

Grate:

- | | |
|-------------------------|-------------------------|
| 1 can Spam | 4 oz. mozzarella cheese |
| 1/4 lb. American cheese | |

Mix all together. Spread on open-faced buns. Bake 12 minutes at 350°. Can freeze what's left.

PIZZA FONDUE

Cindy Van Wyk

- | | |
|--------------------------------------|---|
| 2 T. cornstarch <u>or</u> flour | 1 tsp. dried oregano |
| 2 cans (10 1/2 oz. each) pizza sauce | 1 pkg. (16 oz.) Velveeta cheese, cut up |
| 1 T. instant minced onion, optional | 1 T. snipped parsley, optional |

Mix cornstarch and 1/2 pizza sauce in 2 quart saucepan. Stir in remaining sauce. Add onion and oregano. Heat to boiling, stirring constantly. Boil and stir one minute. Remove from heat.

Stir in cheese and parsley. Pour in fondue pot to keep warm.
DIP SUGGESTIONS: Cherry tomatoes, bologna cubes, link sausages cut, bread sticks, toasted bread cubes, mushrooms, green peppers, meatballs (of hamburger or sausage).

SANDWICH SPREAD

Cheryl Roose

Grind one ring of bologna. Grind sharp Cheddar cheese, about 10 ounces. Mix in mayonnaise as you would in tuna. Spread on open-faced sandwiches. Bake in oven about 15 minutes at 350°.

SANDWICH SPREAD

Gretta Veenstra

1 lb. hamburger

Chopped onion

Catsup

A little Worcestershire sauce

Mustard

1 can cream of celery soup

Mix until well blended. Spread on open-faced buns or bread. Broil.

SHRIMP SPREAD

Cindy Van Wyk

One can (4 1/2 ounce) broken shrimp, drained and finely chopped.

3 T. mayonnaise

1 T. chili sauce

2 T. finely chopped celery

1/4 tsp. instant minced onion

Mix. Makes 3/4 cup spread.

SPAMBURGER

Carrie Bloem

1 can Spam

1/2 lb. Velveeta cheese

Put both through meat grinder. Then add 1 cup catsup, and 1/4 to 1/2 cup minced onion. Mix and spread on small buns. Wrap in foil. Bake one hour at 225°.

TUNA BURGERS

Mary Roose

1 can tuna

3 T. pickle relish

1/4 lb. Velveeta cheese, cubed

2 T. finely cut onion

3 hard boiled eggs, finely cut

1/2 c. salad dressing

Mix all together. Put on open buns. Top with a slice of cheese and broil until slightly browned.

TUNA SPREAD

Cindy Van Wyk

Mix:

1 (6 1/2 oz.) can tuna, drain

1/4 tsp. red pepper sauce

1 pkg. (3 oz.) cream cheese,
softened

Blessed is the man who keeps looking for work even after he has found a job.

ZESTY HAM SANDWICH SPREAD

Neil Vander Molen

1/4 lb. butter or good grade	1/8 tsp. monosodium glutamate
oleo	1 tsp. poppy seed
1/4 tsp. horseradish	2 T. minced onion
1/4 tsp. prepared mustard	

Mix in order given and spread buns or bread slices. Then top with sliced ham and Swiss cheese. Wrap in foil. Bake at 350° for 20 minutes.

S N A C K S

CARAMEL CORN

Submitted by Many

2 c. brown sugar	8-9 qts. popcorn, unsalted,
1/2 c. syrup, white <u>or</u> dark <u>or</u>	popped
1/2 c. sugar	2 sticks margarine
1/2 tsp. salt	1/4 tsp. cream of tartar
	1 tsp. soda

Mix sugar, margarine, syrup, cream of tartar, and salt together in a 2 quart pan. Bring to a boil, stirring often, and boil for 3 minutes. Remove from heat. Add soda and stir well. This will foam up a little. Keep stirring until soda is well mixed through syrup and foaming dies down some. (Syrup will turn an odd color.) Pour popped corn into a very large bowl. Pour syrup over corn. Mix with wooden spoon until corn is evenly coated. Put into large flat pans with sides high enough so corn will not be spilled when stirred. Place in 200° oven for 1 1/2 hours. Stir every 15 minutes. It will be very sticky, but will gradually dry out. Remove from oven. Let cool and store in tight plastic bags or coffee cans. May add dry roasted peanuts before adding syrup.

CARAMEL CRAZY CRUNCH POPCORN

Nancy Terpstra

3 qt. popped corn	1 c. butter; 1 tsp. vanilla
1 1/3 c. sugar	1/2 c. white syrup

Place popcorn on cookie sheet. Combine sugar, butter, syrup in 1 1/2 quart saucepan. Bring to a boil over medium heat; stir constantly. Boil till it turns light caramel color. Remove from heat. Add vanilla. Pour over popcorn. Spread to dry. Break apart. Store in tightly covered container.

EASY GLAZED WALNUTS OR PECANS

Judy Vos

- | | |
|-----------------|--|
| 1 c. sugar | 1 tsp. vanilla |
| 1 tsp. cinnamon | 3 1/2 c. walnut <u>or</u> pecan halves |
| 6 T. milk | |

Boil sugar, milk, and cinnamon to soft ball stage. Remove from heat and add vanilla and nuts. Place on wax paper and separate with fork.

FINGER GELATINE

Irene Bennink

- | | |
|-------------------------------------|---------------------------------|
| 5 envelopes unflavored Knox gelatin | 2 c. hot water |
| 2 1/2 c. cold water | 1 c. sugar |
| | 2 (6 oz.) pkg. strawberry Jello |

Mix Knox gelatin and cold water. Let stand. Mix hot water, sugar, and Jello. Heat until it boils. Then stir this into Knox gelatin mixture until dissolved. Last add one cup ice water. Put in 9 x 13 inch pan. Chill at least 3 hours. Cut in squares. Can use in school lunches or put on the table. Can eat out of hand.

FINGER JELLO

Carrie Bloem

- | | |
|---------------------|--------------|
| 4 pkg. Knox gelatin | 3 pkg. Jello |
| 5 c. boiling water | |

Mix well. Pour into 9 x 13 inch pan. Cut into squares when set.

FRUIT FLAVOR POPS

Mrs. Donald Olivier

- | | |
|----------------------------------|--------------------|
| 1 (3 oz.) pkg. Jello, any flavor | 2 c. boiling water |
| 1/2 c. sugar | 2 c. cold water |

Dissolve gelatin and sugar in boiling water. Add cold water. Pour into paper cups or pop molds. Freeze until almost firm, about 2 hours. Insert wooden spoons or popsicle sticks. Freeze until firm, 8 hours or overnight. Makes four cups or 8 to 9 large pops.

God often entrusts us with a little to see what we will do with a lot.

GHOSTLY GRANOLA

Iris Vander Hart

- | | |
|--|----------------------------|
| 4 c. Old Fashioned oats | 1/2 c. honey |
| 2 c. coarsely chopped dry
roasted peanuts | 1 tsp. vanilla |
| 1 c. wheat germ | 1 c. dark seedless raisins |
| 1/3 c. oleo | |

Combine oats, peanuts, and wheat germ in a large bowl. Heat oleo, honey, and vanilla to just below boiling. Pour over oat mixture; toss to coat thoroughly. Spread mixture evenly over bottoms of 2 jelly roll pans. Roast at 300° for 20 to 25 minutes stirring occasionally, until mixture is lightly browned. Remove from oven; mix in raisins. Cool. Use as cold cereal or a dry snack. Makes 9 cups.

GRANOLA

Twila DeJong

- | | |
|---------------------------------------|-------------------------|
| 6 c. quick or regular oatmeal | 1/2 c. non-fat dry milk |
| 1/2 c. firmly packed brown sugar | 2/3 c. honey |
| 3/4 c. wheat germ | 2/3 c. vegetable oil |
| 1/2 c. flaked coconut | 2 T. water |
| 1/4 c. sesame seeds | 1 1/2 tsp. vanilla |
| 1 c. chopped walnuts <u>or</u> pecans | 1 c. raisins, optional |
| 1 tsp. cinnamon | |

In a large bowl, combine oatmeal, brown sugar, wheat germ, coconut, sesame seeds, nuts, cinnamon and dry milk. Combine honey and vegetable oil, water and vanilla. Add to oat mixture. Stir to coat ingredients well. Turn into 2 large shallow baking pans. Heat in 300° oven for 25 to 35 minutes or until lightly toasted. Stir twice during heating. Stir occasionally while cooling. Crumble into pieces. If desired, add raisins after baking process. Store in tightly sealed container. Granola may be frozen. Yields about 14 cups.

GRANOLA

Phyllis Nibbelink

- | | |
|--------------------------|------------------------|
| 12 c. quick oats | 4 c. all-bran |
| 4 c. wheat germ | 2 c. chopped almonds |
| 2 c. sesame seeds | 2 c. whole wheat flour |
| 4 c. raw sunflower seeds | |

Mix all above. Add 3 cups water, 2 cups oil, 4 cups brown sugar, 3 teaspoons vanilla. Spread in 1/2 inch layers on cookie sheets. Roast at 300°, for 45 to 60 minutes, or until well toasted. Stir occasionally to prevent burning.

HARVEST CORN PARTY MIX

Bev Vos

- | | |
|----------------------------------|--------------------------|
| 2 qts. popped corn | 1/2 tsp. garlic powder |
| 1/3 c. melted butter | 1/2 tsp. onion powder |
| 1 tsp. dill weed | 1/4 tsp. salt |
| 1 tsp. lemon pepper (necessary!) | 2 c. shoestring potatoes |
| 1 tsp. Worcestershire sauce | 1 c. mixed nuts |

Mix butter and spices. Toss with the other ingredients. Put in a low pan, 10 x 15 inches. Bake at 350° for 6 to 8 minutes.

KIDS' FREEZER POPS

Wilma Terpstra

- | | |
|----------------------------------|-----------------------------------|
| 1 pkg. (3 oz.) Jello, any flavor | 2 c. boiling water |
| 1 pkg. Kool-Aid, same flavor | 2 c. cold water |
| 1 c. sugar | 1/2 tsp. flavoring, same as Jello |

Dissolve Jello, Kool-Aid, and sugar with hot water and stir until dissolved. Add cold water and flavoring. I use solo dixie cups and put sticks in cup and set them on a serving tray to carry to freezer. Makes 15 to 17 cups.

MARSHMALLOW DELIGHT

Kathy Van Drunen

- | | |
|--------------------------------------|----------------------------------|
| 1 (14 to 16 oz.) bag caramel candies | 1/2 can sweetened condensed milk |
| 1 c. oleo (little less) | 1 bag large marshmallows |
| | Rice Krispies or chopped nuts |

Melt together caramel candies, oleo, and milk. Put a toothpick in each marshmallow, then dip in melted caramel sauce. Roll in Rice Krispies or chopped nuts. When set, pull out toothpick.

MARSHMELLOW'S

A Student

Marshmellow's
Carmel

Rice crispy's

Carmel, cook half hour on hi, put marshmellow's in carmel. Take it right out and put it in Rice crispy's and put it on a plate.

PEANUT BUNDER LOGS

A Student

You put some butter in it and put 2 1/4 cups of peanut bunder and some rise krispes. And then you take some wax and make some chocolate and role them into balls and you dip them into the chocholate.

Let the chocholate on four 100 degrees and let it set on the berner for 20 minutes.

PINK POPCORN BALLS

Lois DeNooy

2 T. oleo
1/4 tsp. salt

3 c. miniature marshmallows
7 c. popcorn

Melt oleo, salt, and marshmallows in double boiler. Tint with food coloring and pour over popcorn. Form into balls.

POPCORN BALLS

Mrs. Kenneth DeJong

2 c. sugar
2/3 c. water
1 tsp. salt

2 T. light syrup
2 tsp. butter
8 qts. popcorn

Mix sugar, water, salt, and corn syrup. Cook to light crack stage, 270°. Add butter and pour over popcorn. Form into balls. Use butter on hands to keep from sticking.

POPCORN BALLS

Tena Uitermarkt

2 c. sugar
1 c. corn syrup
1/2 tsp. vinegar

2 T. butter
1 tsp. soda
1 tsp. vanilla

Cook sugar, syrup, vinegar, and butter to soft ball stage. Remove from heat. Add soda and vanilla. Sprinkle a little salt over 6 quart popped corn and pour syrup over popcorn. Form into balls.

POPSICLE

Mrs. Wynne Veenstra

1 pkg. Kool-Aid
1 pkg. Jello
2 c. hot water

2 c. cold water
1 c. sugar

Mix together and freeze.

PUDDIN' CONES

Mrs. Donald Olivier

1 pkg. vanilla or chocolate
instant pudding
1 1/2 c. milk

1 c. prepared Dream Whip
5 small ice cream cones

Prepare pudding mix with milk as directed on package. Blend in Dream Whip and chill. Just before serving, spoon mixture into cones. Garnish with additional whipped topping and nuts, candies or cherries, if desired. Makes 2 1/2 cups or 5 servings.

Hurry is the mother of most mistakes.

SPICED NUTS

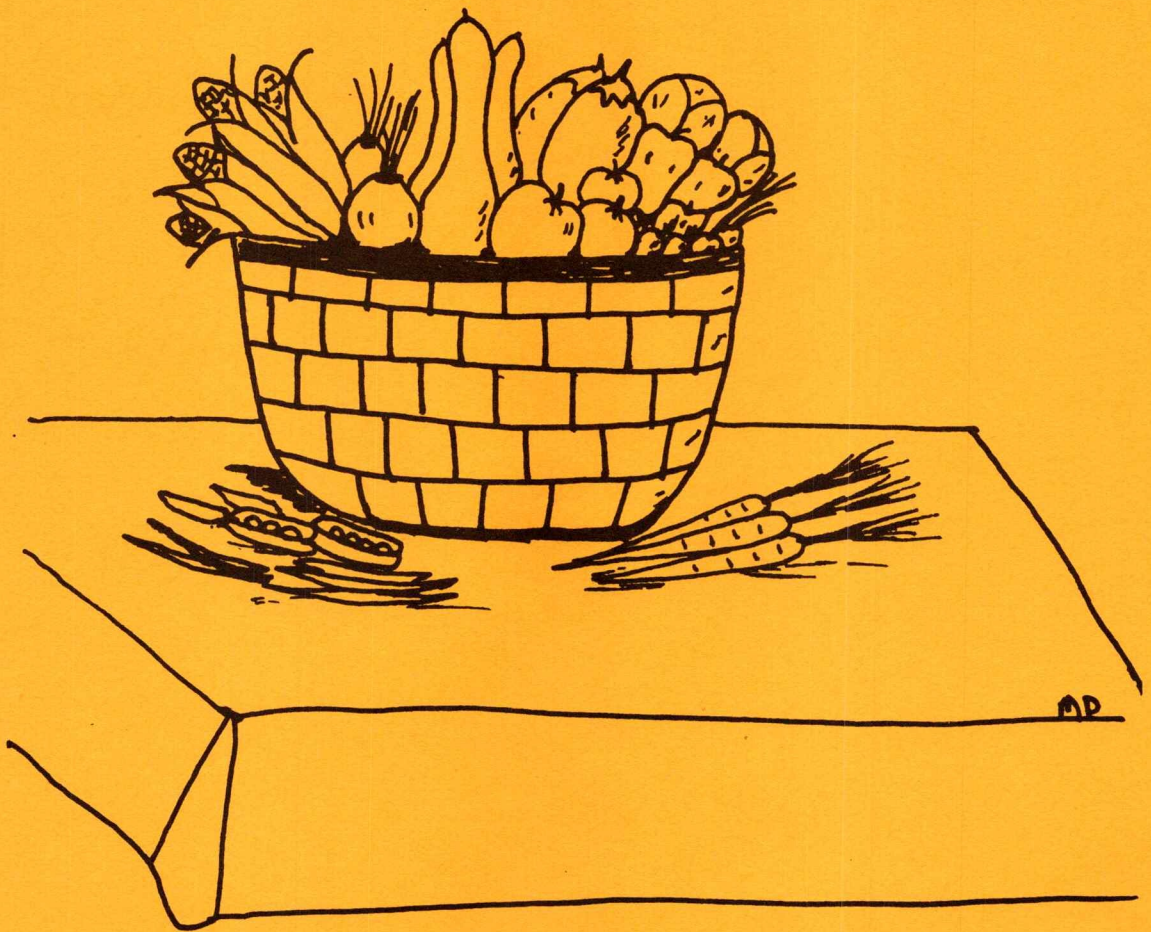
Lois DeNooy

- | | |
|---------------|-----------------------------|
| 1 c. sugar | Dash of salt |
| 5 T. water | 1 tsp. vanilla |
| 1 T. cinnamon | 1 (1 lb.) mixed salted nuts |

Combine sugar, water, cinnamon, salt, and vanilla. Boil 2 1/2 minutes; then add salted nuts. Stir and spread on cookie sheet to cool.

A child makes the family ties stronger,
days and nights shorter, the bank account
smaller, clothes shabbier, home happier,
life busier, and the future worth living for.

VEGETABLES



VEGETABLES

WHITE SAUCE

Bonnie Roose

3 T. butter
2 T. flour
3 c. milk

1 tsp. salt
1/4 tsp. pepper
Onion salt

Melt butter. Blend in flour, salt, pepper, and onion. Add milk all at once. Cook quickly, stirring constantly until mixture thickens and bubbles. Remove from heat.

APPLE MALLOW YAMBAKE

Irene Vander Linden

2 apples, sliced
1/3 c. chopped pecans
1/2 c. packed brown sugar
1/2 tsp. cinnamon

2 (17 oz.) cans drained yams
1/4 c. oleo
2 c. miniature marshmallows

Toss apples and nuts with combined brown sugar and cinnamon. Alternate layers of apples and yams in 1 1/2 quart casserole. Dot with oleo. Cover. Bake at 350° for 35 to 40 minutes. Sprinkle marshmallows over yams and apples. Broil till lightly browned. Serves 6 to 8.

ASPARAGUS CASSEROLE

Donna Van Wyk

1 can asparagus, drained
1/2 c. cubed Velveeta cheese
3 hard boiled eggs
2 slices toast, broken in cubes

Salt and pepper, to taste
2 c. thin white sauce, use 2 c. milk, 2 T. flour, 2 T. butter

Grease a casserole. Put in a layer of asparagus, then cheese and cubed bread and sliced eggs. Add bread crumbs on top. Pour white sauce over all. Bake 30 minutes at 350°.

ASPARAGUS-PEA VEGETABLE DISH

Christine Van Ee

1 can peas
1 can asparagus

1 can mushroom soup
Grated cheese
Bread crumbs or croutettes

Drain vegetables. Mix vegetables with soup. Place in buttered casserole. Top with grated cheese and buttered bread crumbs or croutettes. Bake for 30 to 40 minutes at 350°.

A family altar would alter many a family.

BAKED BEANS

Mathilda Vos

- | | |
|----------------------------|---------------------|
| 1 large can pork and beans | 1/4 c. minced onion |
| 2 T. molasses | 2 slices bacon |
| 1/4 c. catsup | |

Bake for 30 minutes at 350°. This is a good dish for taking to picnics.

BEANS WITH CHEESE SAUCE

Kathy Arkema

- | | |
|--|-------------------------|
| 1 T. butter | 1/2 c. milk |
| 1 T. flour | 1 c. shredded cheese |
| 3/4 tsp. salt | 1/2 c. dairy sour cream |
| 1 can French cut green beans,
drained | |

Melt butter. Stir flour, salt, and milk into butter. Cook over low heat until soft and smooth, stirring occasionally. Stir in cheese until melted. Remove from heat. Stir in cream. Put beans in 1 quart casserole. Pour cheese sauce over them. Bake uncovered at 350° for 30 minutes.

BROCCOLI CASSEROLE

Goldie De Nooy

- | | |
|--------------------------|---------------|
| 1 1/2 c. carrots | 2 T. flour |
| 1/2 c. onion, chopped | 1/4 tsp. salt |
| 1 pkg. frozen broccoli | 1 c. milk |
| 2 T. butter or margarine | 1 c. cheese |

Cook carrots and onions in salted water until tender. Drain well. Cook and drain broccoli. Make a white sauce of butter, flour, salt, and milk. Cook and then melt the cheese in the sauce. Put cooked vegetables in casserole dish. Mix in cheese sauce. Sprinkle with buttered bread crumbs. Bake at 250° for 25 to 30 minutes.

BROCCOLI CASSEROLE

Margy Fynaardt

- | | |
|-------------------------|----------------------|
| 1 1/2 c. sliced carrots | 1/2 c. onion, grated |
|-------------------------|----------------------|

Cook until tender in water with salt added. Drain well. Cook and drain one package frozen broccoli. Add to the above. Make a medium cheese sauce to put over top. Put buttered crushed bread crumbs on top. Bake at 350° for 20 minutes or less.

The "best flings" in life aren't free.

BROCCOLI CASSEROLE

Lois Hoksbergen - Sylvia Nieuwsma

2 pkg. broccoli, frozen and
chopped
1/2 c. butter
2 T. flour
1/2 tsp. salt

1 c. milk
1 egg, beaten
3/4 c. American cheese
Buttered bread crumbs
Paprika

Partially cook the broccoli and drain. Melt butter, add flour, salt, milk. Cook, stirring until thickened. Remove from heat and slowly dribble in the beaten egg. Return to heat and cook for one minute. Add cheese and stir. Pour over the partially cooked, drained broccoli. Put into casserole. Top with bread crumbs and sprinkle with paprika. Bake at 350° for 30 minutes. (You can substitute 1 to 2 packages of Del-Sol vegetables for broccoli.)

BROCCOLI CASSEROLE

Stella Pothoven

1 c. instant rice
1 pkg. frozen broccoli
1/4 c. chopped celery
1/4 c. chopped onion, or less

1 can cream of mushroom soup
1 small jar Cheez Whiz
Salt, to taste

Cook rice. Cook and drain broccoli, mix with all ingredients and pour into 1 1/2 quart casserole. Bake at 350° for about 30 minutes or until lightly browned.

BROCCOLI CASSEROLE

Carmen Reitsma

2 pkg. chopped broccoli
1/2 c. butter

1/2 lb. Velveeta cheese
1 c. crushed Ritz crackers

Cook broccoli according to directions and drain. While still hot, add cubed cheese and 1/4 cup butter. Put in small casserole dish. Top with crushed crackers and 1/4 cup melted butter. Bake at 350° for 15 to 20 minutes.

BROCCOLI CASSEROLE

Mrs. Irvin Rozenboom

3 pkg. frozen broccoli
1/2 can cream of mushroom soup
1/2 c. milk

1/2 small box Velveeta cheese,
cubed
1 1/2 c. seasoned croutons
1/8 c. butter

Cook broccoli; drain. Add cheese, 1 cup croutons. Place in 9 x 13 inch baking dish. Mix milk, soup. Pour over broccoli. Top with remaining croutons and melted butter. Bake at 350° for 30 to 35 minutes.

BROCCOLI CASSEROLE

Bev Vos

1/4 lb. margarine	1 1/2 c. cooked rice
3/4 c. chopped onion	1 can cream of chicken soup
1 pkg. chopped frozen broccoli	1/2 c. milk
	1 small jar Cheez Whiz

Melt the margarine. Then add the remaining ingredients, except for the Cheez Whiz. Place mixture in greased casserole, then spoon the cheese on top. Bake at 350° for 30 to 35 minutes.

BROCCOLI CASSEROLE

Rita Veenstra

Broccoli	3 pkg. Kraft cheese sauce
Carrots	Buttered toast crumbs

Cook broccoli and drain. Cook carrots and drain. Put vegetables in greased 9 x 13 inch baking dish. Top with cheese sauce and toast crumbs. Bake at 350° for 30 minutes.

BROCCOLI CAULIFLOWER CASSEROLE

Carol Fynaardt

1 pkg. frozen broccoli	1 pkg. frozen cauliflower
------------------------	---------------------------

Saute:

1 can sliced mushrooms	4 T. flour
2 tsp. grated onion	1/2 tsp. salt
4 T. oleo	1/4 tsp. pepper

Add 1/4 to 1/2 cup cheese to saute and pour over vegetables. Bake 30 minutes at 350°.

BROCCOLI SOUFFLE CASSEROLE

Mrs. Lois Klyn

2 pkg. frozen chopped broccoli	1 1/2 T. dry onion flakes
1 c. grated sharp cheese	2 eggs, beat well
1 can mushroom soup	1 1/2 c. buttered bread crumbs
1 c. Miracle Whip	1/2 c. chopped pecans, optional

Cook broccoli with salt according to package directions. Drain. Add soup, Miracle Whip, and pecans. Blend well. Add eggs and onion. Pour into 2 quart casserole. Sprinkle with grated cheese, and top with buttered crumbs. Bake at 350° for 30 minutes. Serves 6 to 8.

Kindness is the oil that takes the friction out of life.

BROCCOLI SUPREME

Gretta Veenstra

Melt together one cup of margarine and 1/2 cup water. Pour this over one package of Pepperidge Farm dressing mix. Two cans cream of chicken or mushroom soup, 2 packages frozen broccoli. Do not thaw, but break up large frozen chunks. Put a layer of dressing mix in bottom of large casserole, then a layer of broccoli, soup and some grated Velveeta cheese. End with dressing mix and cheese on top. Bake at 350° for 45 minutes. Serves 6 to 8.

CARROT CASSEROLE

Nancine Bruxvoort

4 c. sliced carrots, cooked and drained	1 can cream of celery soup
1/2 c. chopped onion	1/2 tsp. salt and pepper
3 T. butter	1 c. herb stuffing mix
1/2 c. grated Cheddar cheese	1/4 c. melted butter

Sauté onion in butter until tender. Add carrots, cheese, salt, pepper, and soup. Mix, turn into 2 quart casserole. Cover with stuffing and butter. Bake 25 minutes at 325°. If chilled, 35 to 40 minutes.

CARROT CASSEROLE

Nancy Terpstra

3 c. sliced carrots	1/4 c. chopped onion
1/2 c. water	1/4 c. green pepper

Cook this till tender.

SAUCE:

1 c. grated cheese	1 tsp. salt
2 T. flour	2 T. butter
1 c. milk	

Heat sauce separately, then pour over carrots in a baking dish. Bake 30 minutes at 350°.

People usually can do more than they think they can,
But they usually do less than then think they do.

CARROT CASSEROLE

Iris Vander Wal

12 medium carrots, sliced and	1/4 tsp. dry mustard
cooked	1/4 tsp. celery salt
4 T. butter <u>or</u> oleo	1-2 T. dry minced onion
4 T. flour	1/2 lb. Velveeta cheese
2 c. milk	3 c. buttered bread cubes
1 tsp. salt	

Melt the butter. Blend in the flour and seasoning. Gradually add the milk, stirring constantly. Cook until thickened, adding the cheese and onion. Layer this sauce and the carrots in a buttered casserole. Top with the buttered bread cubes. Bake at 350° for 30 minutes.

VARIATION: Cooked cauliflower or celery may be substituted for part of the carrots.

CELERY SCALLOPED POTATOES

Leona Van Wyk

6 large potatoes, sliced	1/4 lb. cheese
1 can cream of celery soup	Salt <u>and</u> pepper, to taste
1/2 c. milk	1/4 c. warm water

Put potatoes in a greased casserole; add salt and pepper. Combine soup, milk, water, and cheese together in saucepan and heat until cheese is melted. Mix well, with potatoes and bake at 400° about an hour. Cover for 3/4 of an hour, last little while leave uncovered.

CHEDDAR CHEESE POTATOES

Mrs. Gerrit A. DeJong

1 qt. sliced potatoes	1/2 can milk
1 can Cheddar cheese soup	1/4 to 1/2 c. dried onions

Put sliced potatoes into greased casserole and bake one hour at 350° or until potatoes are done.

CHEESE POTATOES

Judy Vos

12 medium potatoes	1 to 1 1/4 c. milk
6 T. butter	3/4 to 1 tsp. salt
2 1/2 c. cheese, chopped Velveeta	2 beaten eggs
<u>or</u> American	

Peel potatoes. Cook in salted water till tender. Drain and mash. Add butter, cheese, milk, salt, and beat until butter and cheese are melted, over low heat. Fold in eggs. Pour into greased 9 x 13 inch pan. Bake at 350° for 30 to 45 minutes until golden brown. Serves 10.

CHEESE POTATO PUFF

Christine Van Ee

12 medium potatoes	1 tsp. salt
6 T. butter	2 eggs, beaten
2 1/4 c. Cheddar cheese, grated	Paprika, to sprinkle
1 to 1 1/4 c. milk	

Peel and cook potatoes. Drain and mash thoroughly. Add butter, cheese, milk, and salt and beat until all is melted. Fold in beaten eggs, and put into a large casserole or a greased 13 x 9 inch baking dish. Sprinkle with paprika. Bake at 350° for 30 to 45 minutes or until puffy and golden brown. Makes 10 servings.

CHEESE SAUCE AND VEGETABLES

Ila Ozinga

3 T. oleo	2 T. flour
1/2 tsp. salt	1 egg yolk
1/2 to 1 c. shredded cheese	1 1/2 c. milk
4 c. chopped cabbage, cauliflower or broccoli	1 c. chopped onion, optional

Cook until thick the oleo, salt, cheese, flour, egg yolk and milk. Pour over the vegetables and top with buttered or toasted bread crumbs. Bake 30 to 45 minutes at 350°.

CHEESE-SCALLOPED CORN

Joan Willemsen

4 slices bacon	4 oz. pimento, diced
1 1/4 c. saltine crackers, crushed	1 c. milk
1 medium onion	1 c. Cheddar cheese, grated
2 eggs, beaten	1/4 tsp. salt
1 lb. can cream style corn	1/4 tsp. pepper

Cook bacon until crisp. Remove from skillet. Mix 2 tablespoons bacon drippings with 1/4 cup crumbs. Set aside for topping. Cook onion in drippings until tender. Add remaining cup of crumbs. Mix and brown slightly. Combine onion-crumbs mixture with beaten eggs; add the other ingredients. Mix well and pour into shallow baking dish. Sprinkle with reserved crumbs. Bake at 350° for about 45 minutes.

He who plants weeds cannot expect to gather flowers!

COLUMBIAN CORN PUDDING

Norma Rozenboom

- | | |
|---|--|
| 3 eggs | 1 tsp. salt |
| 2 (16 oz.) cans whole kernel
corn, drained | 1/8 tsp. pepper |
| 3/4 c. milk | 2 large slices process Swiss
cheese |
| 1/4 c. melted butter | Paprika |

About one hour before serving, preheat oven to 325°. In medium bowl, beat eggs slightly. Stir in corn, milk, butter, salt, and pepper. Pour 1/2 mixture into buttered 8 x 8 inch pan. Place cheese slices on top, and cover with remaining mixture. Sprinkle with paprika. Bake 45 minutes or until set.

CORN CASSEROLE

Lena Vander Wilt

- | | |
|------------------------|-----------------------------|
| 1 can cream style corn | 3 slices bacon, fried crisp |
| 3 eggs, separated | Potato chips |
| 1 T. onion, chopped | Cheese |
| 1/4 c. milk | Salt, to taste |

Beat the egg whites until stiff. Break the bacon into bits, and combine all ingredients except cheese and potato chips. Pour into a greased casserole. Crumble some potato chips on top and add some shredded cheese. Bake 30 minutes at 350°.

CORN OYSTER SCALLOP

Rita Veenstra

- | | |
|--------------------------------|---|
| 1 can oysters, drained | 1 egg, slightly beaten |
| 1 can cream style corn | 1/2 c. milk |
| 1 can whole kernel corn, drain | 50 small squares saltine
crackers, crushed |

Combine all ingredients and pour into a greased casserole. Bake at 350° for one hour or until knife inserted comes out clean.

CREAMED CABBAGE

Doris Nibbelink

- | | |
|----------------------|---------------------|
| 2 c. chopped cabbage | 1/4 tsp. onion salt |
| 1 1/2 c. milk | 2 T. butter |
| 2 T. flour | Salt and pepper |

Cook cabbage. Make cream sauce of other ingredients. Mix together, and cook another 5 minutes. Serve at once.

CREAMED PEAS

Carol Fynaardt

- | | |
|------------------|------------------|
| 2 c. canned peas | 2 T. flour |
| 1 c. milk | 1/4 c. pea juice |
| 1 T. butter | Salt and pepper |

Drain liquid from peas, add milk and butter. Mix flour and water. Combine all ingredients and cook over low heat stirring constantly. Allow to boil and thicken.

DELICIOUS CAULIFLOWER

Ida Kloosterman

Cook 1 head of cauliflower. Dilute one can of condensed cream of celery soup with 1/2 cup milk. Pour this over the head of cooked cauliflower. Add a couple of cups of diced cooked ham, and sprinkle with buttered bread crumbs. Heat and brown in moderate oven for 1/2 hour.

EASY CHEESE POTATOES

Mrs. Donald Olivier

- | | |
|-------------------------------|---------------------------|
| 2 lb. pkg. frozen hash browns | 2 T. minced onion |
| 8 slices cheese | 1 stick oleo |
| 2 cans cream of celery soup | 1 c. crushed potato chips |
| | Salt and pepper, to taste |

Put thawed potatoes in a greased 9 x 13 inch pan. Layer slices of cheese over the top then cover with the soup, onion, and oleo. Top with chips. Bake 40 minutes at 325° to 350°.

EASY POTATOES

Bev Vos

Take your leftover mashed potatoes and roll in foil, making the roll about an inch in diameter. Chill till almost frozen. Then slice about one inch thick. Roll in flour and deep fry.

EASY SCALLOPED POTATOES

Wilma Terpstra

- | | |
|---|---------------------|
| 1 (2 lb.) pkg. frozen hash brown potatoes | 1 c. milk |
| 1 can cream of celery soup | 1/2 c. grated onion |
| 1 can cheese soup | 1 tsp. salt |
| | 1/2 tsp. pepper |

Mix soups and milk; add to rest of ingredients. Bake in 9 x 13 inch greased casserole uncovered for 1 1/2 hours at 350°. May sprinkle a little paprika over top before baking.

this for Ruth

No man ever became the man of the hour by watching the clock.

EASY SCALLOPED POTATOES

Sarah Veenstra

- | | |
|--------------------------------------|-----------------------------|
| 4 qts. sliced potato | 1/2 soup can of milk |
| 1 can cream of celery soup <u>or</u> | 1/2 c. diced ham (optional) |
| 1 can cream of cheese soup | |

Put in crock pot for 5 hours. To hurry this up I bring the potatoes to a boil first, drain and then put them in crock pot. Heat the milk and soup and pour over potatoes in crock pot. If you par-boil the potatoes, it only takes about 3 hours.

ELEGANT SCALLOPED CORN

Iris Vander Hart

- | | |
|-------------------------------|---------------------|
| 1 can cream style corn | 1 tsp. salt |
| 1 c. cracker crumbs | 2 eggs, well beaten |
| 1/3 c. diced celery | 2 T. melted butter |
| 1/4 c. diced onion | 1/4 tsp. paprika |
| 3/4 c. American cheese, diced | 1 c. milk |

Place combined ingredients in a casserole and bake about 50 minutes at 350°.

FRENCH FRIED CAULIFLOWER

Donna Vernoooy

Boil cauliflower until tender. Do not over-cook. When chilled, dip each floret into beaten egg and then into fine dry Rice Krispies crumbs. Cook in deep fat fryer until brown. This takes a very short time. Watch closely.

FRIED ZUCCHINI

Pat Deur

Cut zucchini into slices or lengthwise pieces. Soak an hour in salt water. Drain. Dip in egg which has been whipped slightly with 2 tablespoons milk added. Dip in flour to coat thoroughly. Fry at medium heat until golden brown. Salt and pepper before turning.

FROZEN VEGETABLE CASSEROLE

Marie Bokhoven

- | | |
|-------------------------------|------------------------------|
| 1 box frozen broccoli | 1 can cream of mushroom soup |
| 1 box frozen cauliflower | 1 small jar Cheez Whiz |
| 1 box frozen Brussels sprouts | |

Cook vegetables according to directions until done, but still firm. Drain. Put in casserole dish. Pour soup over them. Bake at 325° for 30 minutes. The last 10 minutes add Cheez Whiz.

GOLDEN NUGGET CAULIFLOWER

Judy Van Gorp - Pat Deur

- | | |
|---|--------------------------------------|
| 1 head or 2 boxes frozen
cauliflower | 1/2 tsp. salt |
| 2 c. thick sliced carrots | 1 1/2 c. milk |
| 5 T. melted oleo | 1 can Cheddar cheese soup, <u>or</u> |
| 2 T. flour | 1 c. sharp grated cheese |

Cook cauliflower and carrots in separate pans. Cook in salted water until just tender. Put vegetables in 2 quart casserole. Melt oleo, stir in flour, then add milk and salt stirring until thick, stir in soup. Can put buttered bread crumbs or cornflake crumbs on top. Bake at 350° for 25 minutes.

GOLDEN PARMESAN POTATOES

Mrs. Steve Vos

- | | |
|------------------------|-----------------|
| 6 large potatoes | 3/4 tsp. salt |
| 1/4 c. Parmesan cheese | 1/3 c. butter |
| 1/8 tsp. pepper | Chopped parsley |
| 1/4 c. sifted flour | |

Pare potatoes; cut into quarters. Combine flour, cheese, salt, and pepper in a bag. Shake potatoes in bag, coating them well with cheese mixture. Melt butter in 9 x 13 inch pan. Place potatoes in a layer in pan. Bake at 375° for about one hour, turning once during baking time. When golden brown, sprinkle parsley and serve.

GOLDENROD GREEN BEANS

Twila DeJong

- | | |
|--|-------------------|
| 2 hard cooked eggs | 1/4 tsp. salt |
| 1 pt. can medium cut green
beans <u>or</u> 2 c. fresh beans | Dash of pepper |
| 1 T. butter | 1/2 c. milk |
| 1 T. flour | 1/2 c. mayonnaise |

Chop egg whites. Press yolks through sieve. Heat beans in their own liquid. Melt butter, blend in flour, salt, pepper; slowly add milk, stirring constantly. Cook until thick. Add egg whites. Remove from heat, stir in mayonnaise. Drain beans; cover with sauce and sprinkle with egg yolks. Serves four.

You can always tell who the boss is.

He's the one who watches the clock during the coffee break!

GREEN BEAN CASSEROLE

Marie Blom

- | | |
|-------------------------------|------------------------------|
| 2 pkg. frozen cut green beans | 1 can cream of mushroom soup |
| 1 tsp. salt | 1/8 tsp. black pepper |
| 3/4 c. milk | 2 T. diced pimiento |
| | 1 can French fried onions |

Cook beans in salted water; drain. Combine milk, soup, pepper. Pour over beans. Add 1/2 can onions. Mix. Pour into 1 1/2 quart casserole. Bake at 350° for 20 minutes. Garnish with other 1/2 can onions and pimientos. Bake 5 minutes. Serves 6.

GREEN BEAN CASSEROLE

Marie Bokhoven - Tress Deur

- | | |
|------------------------------|--------------------------------|
| 2 (No. 2) cans green beans | 1/4 c. milk |
| 1 can cream of mushroom soup | 1 can French fried onion rings |

Drain beans. Add soup thinned with milk. Bake at 350° until bubbly. Then add onion rings on top. Return to oven and brown the onion rings.

GREEN BEAN CASSEROLE

Carol Fynaardt

- | | |
|---|---------------------------|
| 1 1/4 qts. home canned green beans, drained | 3/4 c. milk |
| 1 can golden mushroom soup | 1 can French fried onions |
| | 1/8 tsp. pepper |

Combine soup, milk, pepper and 1/2 can French fried onions and pour over beans. Place in 1 1/2 quart casserole and bake for 20 minutes at 350°. Garnish with rest of onions the last 5 minutes.

GREEN BEAN CASSEROLE

Mrs. Gerrit A. DeJong

- | | |
|----------------------------|--|
| 1 qt. frozen snipper beans | 1/2 can cream of celery soup <u>or</u> |
| 1/4 to 1/2 c. diced cheese | mushroom soup |

Heat beans thoroughly or boil till about done. Pour into greased casserole and bake covered 30 minutes at 350°. 1/4 cup French fried onions may be mixed in with beans before putting into oven or 1/2 can onion rings may be added the last 10 minutes if desired. Do not cover last 10 minutes.

The family tree is worth bragging about if it has produced good timber and not just a lot of nuts.

GREEN BEAN CASSEROLE

Nellie Nibbelink

- | | |
|---|--------------------------------|
| 1 qt. French style beans,
cooked and drained | 1/2 c. Cheddar cheese |
| 1/2 c. chopped onion | 1 can cream of mushroom soup |
| 1 c. bean sprouts, drained | 1 can water chestnuts, drained |

Mix all together. Bake 25 minutes at 350°. Cut up 1/2 cup French fried onion rings. Put on top of beans. Bake another 25 minutes.

GREEN RICE

Tena Westercamp

- | | |
|-------------------------------|----------------------|
| 1 box frozen broccoli, cooked | 1 can mushroom soup |
| 1/2 c. chopped onion | 1 c. Minute Rice |
| 2 T. butter | 1/2 c. grated cheese |

Mix all together. Place in a one quart covered dish. Bake at 350° for about 20 minutes or until cheese is bubbly.

HASH BROWN CASSEROLE

Tress Deur

- | | |
|----------------------------|---|
| 1 pkg. frozen hash browns | 2 T. green pepper |
| 1 can cream of potato soup | 1 (8 oz.) carton sour cream with
chive dip |
| 1 can cream of celery soup | Salt and pepper, to taste |
| 3 T. chopped onion | |

Bake in buttered casserole for 2 hours at 300°, uncovered. Before serving, sprinkle with paprika. If using glass dish, bake at 275°.

HASH BROWN POTATOES

Irene Vander Linden

- | | |
|---------------------------|--------------------|
| 2 lb. hash browns, frozen | 2 T. minced onion |
| 1/2 c. melted oleo | 1 pt. sour cream |
| 1 tsp. salt | 2 c. grated cheese |
| 1/2 tsp. pepper | |

Mix together in large casserole. Top with 2 cups crushed cornflakes and 1/4 cup melted oleo. Bake 45 to 60 minutes at 350°. Uncover last 30 minutes.

Going to church doesn't make you a Christian any more than going to a garage makes you an automobile.

HOT PEA DISH

Leona De Vries

- | | |
|--|--|
| 4 slices bacon, chopped | 1 T. flour |
| 1 T. chopped onion | 1 c. light cream |
| 1 small can sliced mushrooms,
drained | Salt <u>and</u> pepper, to taste |
| 2 T. butter | 1 (10 oz.) pkg. frozen peas,
cooked and drained |

Fry bacon till crisp. Remove from pan and fry onions and mushrooms in bacon fat until tender. Drain any fat. Melt butter in saucepan and blend in flour. Add cream all at once. Cook quickly stirring constantly until mixture thickens. Add salt and pepper. Stir in mushrooms, peas, and bacon. Heat thoroughly. Add bacon slices over top if serving as a casserole.

HOT VEGETABLE DISH

Helen De Jong

- | | |
|-----------------------|---------------------------|
| 1 box frozen broccoli | 1 box frozen cauliflower |
| 1 box frozen carrots | Chopped onion, if desired |

WHITE SAUCE:

- | | |
|--------------------|---|
| 4 T. oleo | 1/2 tsp. salt |
| 4 T. flour | Few grains pepper |
| 1 1/2 to 2 c. milk | Approximately 4 oz. cheese,
Velveeta <u>or</u> your choice |

Cook vegetables together till just done; drain well. You may use fresh vegetables instead of frozen. Prepare white sauce: melt oleo and blend in flour. Add milk a little at a time, stirring to keep smooth. Add seasonings and stir until it boils. Add cheese and let melt. Pour over vegetables. Sprinkle with buttered bread crumbs and serve immediately or keep warm in oven.

LIMA BEANS AND BROCCOLI CASSEROLE

Mrs. Steve Vos

- | | |
|---------------------------------|------------------------------|
| 1 pkg. frozen lima beans | 1 can cream of celery soup |
| 1 pkg. frozen broccoli, chopped | 1 can cream of mushroom soup |
| 3 T. butter | 2 c. Rice Chex |

Melt butter and coat Rice Chex. Cook vegetables and combine with soups and one cup of cereal mixture. Put in baking dish and cover with remaining cereal mixture. Bake at 350° for 30 minutes.

Definition of an alarm clock--A mechanism designed to scare the daylight into you.

MIDWEST'S FAVORITE BEANS

Joan Willemssen

- | | |
|---|----------------------------------|
| 1 can green beans, drained | Salt <u>and</u> pepper, to taste |
| 1 can cream of mushroom soup | 1 can French fried onions |
| 1/2 c. milk Cheddar cheese,
shredded | |

Combine beans, soup, salt, pepper, and cheese. Pour into casserole and sprinkle onions over top. Bake in 350° oven for about 30 minutes.

MIXED VEGETABLES AND BROCCOLI CASSEROLE

Bernice Van Gorp

- | | |
|-------------------------|------------------------|
| 2 pkg. mixed vegetables | Salt <u>and</u> pepper |
| 1 pkg. chopped broccoli | 2 c. milk |
| 4 T. flour | Cheese |
| 4 T. butter | Buttered bread crumbs |

Cook vegetables according to package directions. Drain and put into casserole. Make sauce of flour, butter, salt, pepper, milk, and cheese. Pour over vegetables. Top with melted butter and dried bread crumbs. Bake at 350° for 30 minutes.

MIXED VEGETABLE CASSEROLE

Nancine Bruxvoort

- | | |
|-------------------------------|--------------------------|
| 1 box frozen mixed vegetables | 1/2 box chopped broccoli |
| Cook as directed. | |

CHEESE SAUCE:

- | | |
|-------------|---------------------------------|
| 2 T. butter | 1/2 c. shredded Velveeta cheese |
| 2 T. flour | Salt <u>and</u> pepper |
| 1 c. milk | |

Mix sauce with drained vegetables. Put in greased casserole dish. Put buttered crumbs on top. Bake at 350° uncovered for 30 minutes.

OLD FASHIONED BAKED BEANS

Mrs. Lois Klyn

- | | |
|--------------------------------|--------------------|
| 2 (16 oz.) cans pork and beans | 1/2 c. brown sugar |
| 1/2 c. catsup | 1/2 c. molasses |
| 1/2 tsp. mustard | 1/4 c. honey |
| 1 medium onion | 1 tsp. cinnamon |

Mix together and place bacon strips on top. Bake uncovered until bacon is done and it is nice and bubbly.

What's done is done -- for about five minutes.

PARIS POTATOES

Carmen Reitsma

- | | |
|--|--|
| 5 c. potatoes, diced in 1/2 inch cubes | 4 green onion and tops, finely chopped |
| 2 c. creamed cottage cheese | 1/2 tsp. garlic salt, optional |
| 1 c. dairy sour cream | Salt and pepper, to taste |
| | 1 c. shredded Cheddar cheese |

Parcook diced potatoes in boiling salted water until tender. Do not overcook. Drain, and combine potatoes with all ingredients, except Cheddar cheese. Bake in a buttered 9 x 13 inch baking dish at 350° for 30 minutes or until sauce is bubbly. Sprinkle with Cheddar cheese during last 10 minutes of baking time.

NOTE: This casserole may be made ahead and refrigerated. Allow more baking time in this event.

PARTY MASHED POTATOES

Carmen Reitsma

- | | |
|-----------------------------|-------------------|
| 5 lb. or 9 large potatoes | 2 tsp. onion salt |
| 1 (8 oz.) pkg. cream cheese | 1/4 tsp. pepper |
| 1 c. dairy sour cream | 2 T. butter |

Peel potatoes, cut in pieces and boil in salted water until tender; drain. Mash until smooth. Add remaining ingredients and beat until light and fluffy. Cool. Spread into buttered 9 x 13 inch baking dish. Cover and refrigerate. To bake, dot with butter and bake at 350° about 50 minutes or until potatoes are heated through. Garnish with paprika and chopped parsley.

PARTY POTATOES

Lois Hoksbergen

- | | |
|------------------------------|---------------------------------|
| 8 to 10 medium potatoes | 1/4 c. chives or less, optional |
| 1 (8 oz.) pkg. cream cheese | 1 T. butter |
| 1 c. sour cream | Paprika |
| 1 tsp. garlic salt, optional | |

OPTIONS: May use regular salt in place of garlic salt; use sour cream with chives in it; use 1/4 cup grated onion or less in place of chives.

Peel potatoes; cook till tender. Drain. Beat together softened cream cheese, sour cream until blended. Add hot potatoes gradually, beating constantly until fluffy. If too stiff, thin with a little milk. Season to taste with garlic salt and stir in some chopped chives. Spoon into oiled 2 quart casserole. Brush with melted butter and sprinkle with paprika. Brown at 350° for 30 minutes. Serves 8. This can be made a day ahead. Keep refrigerated. Allow more oven time.

PARTY POTATOES

Norma Rozenboom

8 to 10 potatoes	Paprika
1 (8 oz.) pkg. cream cheese	Chives, optional
1 c. dairy sour cream	Garlic salt, or one small chopped
Butter	garlic bud

Cook potatoes, drain. Beat cream cheese and sour cream until blended. Add hot potatoes gradually, beating constantly until light and fluffy. If too stiff, add a little milk. Season to taste with garlic salt, or if garlic bud is used, season with plain salt. Add chives. Spoon into a 2 quart casserole. Dot with butter, sprinkle with paprika and brown. Can be refrigerated several days, then bake one hour at 350°, or if not refrigerated, then bake 30 minutes.

POTATOES AND CARROTS AU GRATIN

Lois DeNooy

2 1/2 c. peeled and thinly sliced potatoes	2 tsp. instant minced onion
1 1/2 c. thinly sliced carrots	1/2 tsp. salt
1 1/2 c. shredded American cheese	1/8 tsp. pepper
1/2 c. diced green pepper	1 can cream of celery <u>or</u> cream of chicken soup
	2 T. milk

In 3 quart bowl, combine all ingredients. Blend thoroughly. Put in 2 quart baking dish. Bake covered for 30 minutes. Uncover and bake for 35 to 45 minutes more or until tender. Use a 375° oven.

POTATO CASSEROLE

Pam Vander Linden

2 lb. frozen hash browns	2 T. dried onion flakes
1/2 c. melted oleo	1 can cream of mushroom <u>or</u> cream of chicken soup
1 tsp. salt	1 pt. sour cream
1/2 tsp. pepper	2 c. grated cheese

Thaw hash browns. Combine ingredients. Top with crushed cornflakes. Bake in 9 x 13 inch pan for 45 minutes to one hour at 350°. Serves 8 to 10 people.

Perhaps the most fortunate thing about small boys is that they are washable.

QUICK CRUNCH TOP-POTATOES

Edie Ryken

- | | |
|------------------------------------|----------------------|
| 6 T. melted butter | 1 c. shredded cheese |
| 3 or 4 large potatoes, sliced thin | 1 tsp. salt |
| | 1 tsp. paprika |
| 3/4 c. crushed cornflakes | |

Pour butter into 9 x 13 inch pan. Turn potato slices in butter to coat. Mix remaining ingredients (may substitute Rice Krispies for crushed cornflakes) and sprinkle over potatoes. Bake 30 minutes at 350° to 375°.

RICE-MUSHROOM CASSEROLE

Marilyn Vander Linden

- | | |
|----------------------------|--|
| 1 c. raw rice | 2 (10 oz.) cans condensed onion soup with beef stock |
| 8 oz. can sliced mushrooms | |
| 4 T. butter | 1 soup can water |

Combine all ingredients. Pour into greased 2 quart casserole. Cover and cook on microwave high setting for 25 minutes. Turn and stir twice during baking. Good to use in place of potatoes.

SAUCY ZUCCHINI CASSEROLE

Betty Veenstra

- | | |
|---------------------|------------------------------|
| 4 c. cubed zucchini | 1 tsp. salt |
| 1 c. sliced onion | Dash of pepper |
| 2 T. butter | 1 c. milk |
| 2 T. flour | 1/2 c. shredded cheese |
| | 1/2 c. buttered bread crumbs |

Cook zucchini and onion until tender. Drain. Make white sauce of butter, flour, salt, pepper, and milk. Pour over vegetables. Put in greased 10 x 6 inch casserole. Top with cheese and buttered bread crumbs. Bake at 350° for 25 to 30 minutes.

SCALLOPED CARROTS

Elizabeth Ryken

- | | |
|---------------------|-----------------------|
| 3 c. sliced carrots | 1/4 c. chopped onion |
| 1/2 c. water | 1/4 c. chopped pepper |

SAUCE:

- | | |
|--------------------|-------------|
| 1 c. grated cheese | 1 tsp. salt |
| 2 T. flour | 2 T. butter |
| 1 c. milk | |

Cook carrots, onion, pepper in water till partly done; put in buttered casserole. Prepare sauce. Pour over carrots; top with cornflakes or potato chips. Bake 30 minutes at 350°.

SCALLOPED CORN

Nellie Nibbelink

1 qt. cooked corn

Melt two tablespoons butter.

Add:

2 T. flour

1/2 tsp. salt

1/4 tsp. onion salt

1 1/2 c. milk

1/4 tsp. mustard

Cook and stir until thick and smooth. Add one beaten egg. Mix all together. Top with buttered crumbs. Bake 45 minutes at 350°.

SCALLOPED CORN

Christine Van Ee

2 eggs, beaten

1 c. cracker crumbs

1 c. milk

1 (No. 2) can cream style corn

1/3 c. onion

2 T. butter

1/2 c. celery

1/4 tsp. paprika

Heat corn and milk. Gradually stir in beaten eggs. Add cracker crumbs, onion, celery, paprika. Mix thoroughly. Dot with butter. Bake 35 minutes at 350°.

SCALLOPED CORN

Leona Van Wyk

2 eggs, beaten

1 c. milk

3 T. sugar

1 c. cracker crumbs

Salt and pepper, to taste

1 c. whole kernel corn, drain

Beat eggs in a large bowl, then add the rest of the ingredients. Put in greased bread loaf pan. Dot with butter. Cover with tin foil. Bake one hour at 350°.

SCALLOPED CORN

Carol Verhey

1 can whole kernel corn; 2 eggs

2 T. instant minced onion

1 can cream style corn

1/2 tsp. salt; 1/4 tsp. pepper

1 small can evaporated milk

2 c. coarsely crushed saltines

4 T. melted butter

1 pkg. processed Swiss cheese, diced

Drain liquid from whole kernel corn into a cup; beat eggs slightly in large bowl, stir in corn and 1/4 cup of liquid, cream style corn, evaporated milk, melted butter, onion, salt, pepper. Fold in saltines in 8 cup baking dish. Bake in slow oven for 1 hour. Let stand 5 minutes before serving.

SCALLOPED CORN

Alma Vos

- | | |
|------------------------------------|--------------------------------------|
| 2 eggs, slightly beaten | 1 c. sour cream |
| 1 (8 1/2 oz.) pkg. corn muffin mix | 1/2 c. melted margarine |
| 1 can cream style corn | 1/2 c. (4 oz.) shredded Swiss cheese |
| 1 can whole kernel corn | |

Combine all except cheese and spread in 9 x 11 inch baking dish. Bake 35 minutes at 350°. Sprinkle cheese on and bake 10 to 15 minutes longer.

SCALLOPED POTATOES

Theda Fopma

- | | |
|-------------|--------------------------|
| 2 T. butter | 2 c. milk |
| 2 T. flour | 4 slices American cheese |
| 1 tsp. salt | 4 c. sliced potatoes |

Melt butter. Add flour and salt. Cook until thickens, then add milk and cook until thick. Add cheese and potatoes. Put in casserole. Top with bread crumbs and melted butter. Bake 350° for 1 1/2 hours.

SCALLOPED POTATOES AND HAM

Carrie Bloem

- | | |
|---------------------------|----------------------------|
| 2 lb. frozen hash browns | 1 to 2 c. cubed ham |
| 1 can Cheddar cheese soup | 1 can cream of celery soup |
| 1 can evaporated milk | |

Mix well. Put in crock pot. Cook on low 6 to 7 hours.

SCALLOPED SWEET POTATOES AND PINEAPPLE

Mrs. Steve Vos

- | | |
|---|------------------------|
| 6 medium sized sweet potatoes, cooked | 3/4 c. pineapple juice |
| 6 small slices pineapple, cut in small pieces | 1/2 c. brown sugar |
| | 1/4 c. butter or oil |

Slice sweet potatoes. Arrange in alternate layers of sweet potato and pineapple in a wide baking dish so that there are only 4 layers in all. Heat remaining ingredients together. Boil 3 minutes and pour over potatoes and pineapple. Bake at 350° for 30 minutes. Serves 8.

Have you ever wondered if a fish goes home and fibs about the size of the bait it stole?

SCRUMPTIOUS ZUCCHINI CASSEROLE

Pat Deur

4-5 medium zucchini, sliced	1 can cream of chicken soup
3 medium carrots	1 c. sour cream
1 medium onion	1 c. seasoned croutons
Butter	

Boil zucchini until tender. Meanwhile saute' carrots and onions in butter until limp. Add soup and sour cream; mix. Add 3/4 cup of croutons and all zucchini stirring gently. Pour into greased casserole. Put remaining croutons in another tablespoon of butter and heat until well coated. Sprinkle over top of casserole. Bake at 350° for 20 to 25 minutes.

SNAPPY TOMATOES

Iris Vander Wal

2 c. canned tomatoes	4 T. butter, melted
1/2 c. cracker crumbs, 12 saltines	1/4 tsp. pepper
1 tsp. dry minced onion	1/2 c. cheese, grated or cut fine
1/4 tsp. salt	1 egg, well beaten

Mix all ingredients together and put into a buttered baking dish. Bake at 350° for 30 minutes.

SPINACH DELIGHT

Mrs. Paul De Jong

1 pkg. frozen spinach	1/4 tsp. salt
3 eggs, beaten	1 lb. carton cottage cheese, or less
4 T. flour	1/4 lb. brick cheese
1/4 c. butter	1/4 lb. Cheddar cheese

Mix spinach, eggs, flour, butter, and salt. Add cottage cheese and mix. Put cheeses in small cubes and add to rest. Put in 9 x 9 inch baking dish. Bake at 350° for one hour.

SPINACH SOUFFLE

Phyllis Nibbelink

1 (9 or 10 oz.) pkg. frozen spinach, thaw, drain well	3/4 c. Parmesan cheese, grated
1 can cream of mushroom soup	1 egg, slightly beaten
1 T. minced onion	1 c. Pepperidge Farm stuffing, with blue label
1/4 c. margarine, melted	

Mix all ingredients together in a souffle dish, or any deep dish with straight sides. Bake for 45 minutes at 350°.

TENDER CORN ON THE COB

Helen De Jong

Cover ears of corn with cold water and don't add any salt. For each four ears of corn, add 2 tablespoons vinegar and 2 tablespoons sugar. Cook as you ordinarily do, 7 to 8 minutes. Take out corn only when someone is ready to eat it, keeping water hot on the remaining ears. The corn will remain at the right edible point for hours, if necessary. Add salt when you butter and pepper the corn on your plate. Surprisingly enough, you will never taste the vinegar.

THREE VEGETABLE CASSEROLE

Marie Bokhoven

- | | |
|---|------------------------------|
| 1 (10 oz.) pkg. frozen baby
lima beans | 1 can cream of mushroom soup |
| 1 (10 oz.) pkg. frozen
cauliflower | 1 small jar Cheez Whiz |
| 1 (10 oz.) pkg. frozen broccoli,
chopped | 1 can French fried onions |

Precook lima beans for a few minutes. Drain. Pour boiling water over broccoli and cauliflower and drain well. Layer vegetables in buttered casserole. Combine soup, Cheez Whiz, and milk in a saucepan. Heat until well blended. Pour over vegetables and bake 30 to 40 minutes at 350°. During the last 10 minutes cover with can of French fried onions.

VEGETABLE CASSEROLE

Carrie Bloem

- | | |
|---------------------------|--------------------------|
| 1 pkg. frozen broccoli | 1 pkg. frozen lima beans |
| 1 pkg. frozen cauliflower | |

If using your own, use one pint of each. Cook until tender. Drain well and mix. Put into buttered casserole. Blend one can mushroom soup and one can milk. Pour over vegetables. Cover the top with grated cheese. Bake in 350° oven until vegetables are hot and cheese melts.

A mosquito is like a child -- when it stops making noise you know it's getting into something.

VEGETABLE CASSEROLE

Lois DeNooy - Sylvia Nieuwsma

- 1 (10 oz.) pkg. frozen cauliflower
- 1 (10 oz.) pkg. frozen Brussels sprouts

- 1 (10 oz.) pkg. frozen broccoli
- 1 can cream of mushroom soup
- 1 small jar Cheez Whiz

Partially thaw vegetables. Place in 2 quart casserole. Heat together soup and Cheez Whiz. Pour over vegetables and bake at 350° for about 50 minutes. Last 5 minutes, put canned onion rings on top.

VEGETABLE CASSEROLE

Edie Ryken

- 1 pkg. frozen lima beans
- 1 pkg. frozen cauliflower
- 1 pkg. frozen broccoli
- 1 can cream of mushroom soup

- 1 (8 oz.) carton sour cream
- 1 c. cubed cheese
- 1/2 c. slivered almonds

Cook vegetables one at a time, just until you can separate them. Spread vegetables in buttered casserole, 9 x 13 inch works well. Mix soup, sour cream, cheese cubes. Pour over vegetables. Top with almonds. Bake at 350° for 30 minutes.

VEGETABLE RELISH

Pat Deur

- 1 can French style green beans
- 1 can peas
- 1 can shoe peg white corn

- 1/2 c. green pepper
- Pimento, to taste and for color, optional
- 1/4 c. chopped onion

DRESSING:

- 3/4 c. vinegar
- 1 c. sugar
- 1/2 c. salad oil

- 1 tsp. celery seed
- Salt
- Pepper

Mix together the vegetables and then drain.

Dressing - Bring to a good boil and cool. Mix with vegetables. Place in refrigerator 24 hours before serving.

The best time to put children to bed is while you still have the strength.

VEGETABLE SUPREME

Pat Deur

- | | |
|---------------------|-------------------------------------|
| 1 pkg. broccoli | 1 can cream of chicken soup |
| 1 pkg. cauliflower | 1 c. grated cheese |
| 1 c. sliced carrots | 1 c. bread <u>or</u> cracker crumbs |

Cook vegetables as directed. Place in casserole. Top with soup, then cheese, then crumbs. Bake 30 minutes at 350°. Any combination of vegetables may be used.

ZUCCHINI BOATS

Joan Willemsen

One jumbo zucchini cut lengthwise in half. Remove seeds so boat-like indentation remains.

STUFFING:

- | | |
|-------------------------|--------------------------|
| 1 lb. hamburger | 3 stalks celery, chopped |
| 1 large onion, chopped | 1 or 2 tomatoes, chopped |
| 1 green pepper, chopped | Mushrooms, if desired |

Saute vegetables in oil. Then add hamburger. Brown and mix all together. Stuff into zucchini. Top generously with shredded jack cheese. (May add cheese later, about 15 minutes before serving. Substitutions may be made in vegetables. Bake in 350° oven for 1 to 1 1/2 hours.

ZUCCHINI CASSEROLE

Christine Van Ee

- | | |
|-------------------------------------|----------------------------------|
| 1 c. carrots, cut in strips | 2 tsp. salt |
| 2 c. celery, cut diagonally | 1/8 tsp. pepper |
| 4 c. zucchini, sliced | 2 T. butter |
| 2/3 c. green peppers, cut in strips | 1 tsp. Italian seasoning |
| 1/3 c. diced onion | 1 (No. 2) can tomatoes <u>or</u> |
| 3 T. tapioca | 1 pt. tomato juice |
| | Cheddar cheese |

Layer half of each of dry vegetables. Mix seasoning, spices, and tapioca and sprinkle half over the layers of vegetables. Layer the remaining vegetables and sprinkle with remaining seasoning and spices. Dot with butter, pour tomatoes over all and bake at 325° for one hour and 25 minutes covered. Uncover and sprinkle with Cheddar cheese and bake 15 minutes more.

ZUCCHINI PARMESAN

Pat Deur

- | | |
|---------------------------------|-----------------------------|
| 4 c. thinly sliced zucchini | 1 tsp. salt |
| 1 small onion, sliced | Dash of pepper |
| 1 T. water | 3 T. grated Parmesan cheese |
| 2 T. butter <u>or</u> margarine | |

Put all ingredients except cheese into skillet. Cover and cook 1 minute. Uncover and continue to cook, turning with wide spatula till barely tender about 5 minutes longer. Sprinkle with cheese. Serves 8.

ZUCCHINI ROUNDS

Pat Deur

- | | |
|------------------------|------------------------|
| 1/3 c. Bisquick | 2 slightly beaten eggs |
| 1/4 c. Parmesan cheese | 2 c. grated zucchini |

Combine Bisquick, cheese and eggs. Fold in zucchini. Melt margarine in skillet. Fry zucchini rounds 2 to 3 minutes on each side.

D I P S

DELICIOUS VEGETABLE DIP

Judy Van Gorp

- | | |
|---------------------------------------|---------------------|
| 1 c. Hellmann's Real | 1 tsp. ginger |
| Mayonnaise (<u>don't</u> substitute) | 2 tsp. milk |
| 4 tsp. soy sauce | 2 tsp. minced onion |
| 1 tsp. vinegar | |

DILL WEED DIP

Mrs. Steve Vos

- | | |
|-------------------------------------|---------------------------|
| 1 c. cottage cheese | 1 T. Worcestershire sauce |
| 1 c. sour cream | 1 T. dill weed |
| 1 c. mayonnaise | 1 T. parsley flakes |
| 1 pkg. dry onion soup <u>or</u> dip | 2 drops Tabasco sauce |

Blend together well and serve.

The world is full of willing people -

Some willing to work and others willing to let them.

LIPTON FONDUE AMERICAN

Marcia Pothoven

- | | |
|----------------------------------|---|
| 1 envelope Lipton onion soup mix | 1 lb. American cheese, shredded; 4 c. |
| 2 c. tomato juice | French or rye bread (cut into bite size pieces) |
| 4 tsp. lemon juice | |

Combine soup mix and juices in saucepan. Heat slowly. As juices simmer add small portions of cheese. Keep stirring until cheese melts. Put in fondue pot, keep warm. Dip bread pieces in sauce with fondue forks.

LO-CAL DIP

Alma Vos

Puree 1 large carton cottage cheese in blender. (Blend a little at a time as the mixture is quite thick). Add one envelope Hidden Valley salad dressing and one tablespoon lemon juice. Delicious as low calorie dip with vegetables, as a salad dressing, or as a topping for baked potatoes.

T. V. DIP

Mrs. Wynne Veenstra

- | | |
|--|----------------------------------|
| 1 small carton cottage cheese | 2 tsp. dry mild Italian dressing |
| Mix in blender or by mixer until creamy. | |

VEGETABLE DIP

Linda Vander Molen

- | | |
|---|---------------------|
| 1 c. real mayonnaise | 1 tsp. ginger |
| 4 tsp. soy sauce | 2 tsp. milk |
| 1 tsp. vinegar | 2 tsp. minced onion |
| Mix together and serve with fresh vegetables. | |

VEGETABLE DIP

Bernice Van Gorp - Pam Vander Linden

- | | |
|------------------------------|-------------------|
| 3/4 c. sour cream | 1 T. onion flakes |
| 3/4 c. Hellmann's mayonnaise | 1 tsp. Beau Monde |
| 1 T. parsley flakes | 1 tsp. dill weed |

Mix equal amounts of sour cream and mayonnaise. Add rest of ingredients and mix well. Store in refrigerator. Good dip for carrots, celery, cucumbers, radishes, cauliflower, etc.

Silence is something a mother of four can scarcely remember.

VEGETABLE DIP

Phyllis Nibbelink

1 c. ketchup
 1/2 c. mayonnaise
 1 jar Kraft Roka bleu cheese
 spread

2 T. onion, minced
 1 clove garlic, crushed or
 equal amount of garlic powder
 1/2 tsp. Worcestershire sauce

Beat all ingredients well. Chill until serving time. Serve with a variety of raw vegetables - carrots, celery, cauliflower, broccoli, green peppers, rutabaga, cucumbers.

VEGETABLE DIP

Geneva Sheesley

8 oz. cream cheese, room
 temperature

2 T. onion (onion flakes
 moistened)

1/3 c. catsup

2 T. French dressing

2 T. milk

Worcestershire sauce, a few drops

Mix in mixer then chill. Serve with raw vegetables, celery, carrots, cauliflower, or potato chips.

VEGETABLE DIP

Lois DeNooy

1 carton sour cream

Dash of garlic salt

8 oz. real mayonnaise

Dash of Lawry's seasoned salt

1 pkg. (envelope) Hidden Valley

1/4 tsp. curry powder

Ranch salad dressing

Mix together. Delicious with carrot sticks, celery, cauliflower or can be used as chip dip.

VEGETABLE DIP

Dorothy Van Kooten

2/3 c. sour cream

1 tsp. minced onion

2/3 c. mayonnaise (not salad
 dressing)

1 tsp. dill weed seed

1 tsp. parsley

1 tsp. garlic salt

Mix all ingredients thoroughly. Chill. Make a relish plate with green pepper slices, carrot, and celery sticks, raw cauliflower, cucumber slices, and assorted crackers.

People who boil and stew soon cook their own goose.

ADDITIONAL RECIPES

MISCELLANEOUS

PLAY DOUGH

Carrie Bloem - Helen Roose

2 c. flour

1 c. salt

2 T. powdered alum

3 T. salad oil or 8 tsp. baby oil

Mix flour, alum, salt, then pour in oil and 1 1/2 cups boiling water. Stir and knead. Divide into 3 parts and add desired food coloring. Put in airtight containers.

PLAY DOUGH

Lois Hoksbergen

1 c. flour

3/4 c. boiling water

1/2 c. salt

1 1/2 T. salad oil

1 T. alum

Mix together until smooth. Divide into equal size balls and color with food coloring. Store in airtight containers. Also works well to put food coloring in boiling water if only 1 color is desired.

SWEETENED CONDENSED MILK

Donna Van Wyk - Minnie Van Wyngarden

1 1/3 c. powdered milk

3/4 c. white sugar

1/2 c. warm water

1 tsp. vanilla

Place warm water in bowl. Add dry milk and sugar. Mix until smooth. One recipe makes as much as one can.

CHEESE WHIZ

Pat Deur

1 stick margarine

1 small can Carnation milk

1 lb. Velveeta cheese

Melt over low heat until melted. Add 2 drops yellow food coloring. Pour in small jars.

CHEESE WHIZ

Lois Hoksbergen

2 lb. Velveeta cheese

Pimentos (tiny jar), chop in
blender

1 (13 oz.) can Carnation milk

Warm in double boiler, till blended. Pour into small jars and seal. Keep refrigerated.

What is truth? It's what God says about a thing!

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ADDITIONAL RECIPES

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